



by Lisa Kotler

Baked Ricotta Cheese and Tomato Dip



6 servings



45 Minutes

Recipe details



Yield

6 servings



Time spent

Prep time: 15 Minutes | Cook time: 30 Minutes | Total time: 45 Minutes

Ingredients

* 1 CUP EXTRA SMOOTH RICOTTA CHEESE

* 3 cloves garlic minced

* 2 Tbsp olive oil

* 1 Tbsp lemon juice

* 2 tsp honey

* 1 Tbsp fresh thyme

* 1 Tbsp fresh rosemary divided

* Salt & pepper to taste

- * 1/2 cup mozzarella cheese shredded
- * 1/4 cup Parmesan cheese grated
- * 1/2 pint multi-coloured grape or cherry tomatoes
- 1 baguette sliced, basted with olive oil and sprinkle of salt, then grilled

Instructions

- 1 * Preheat oven to 400 degrees F. In a medium bowl, add ricotta, garlic, olive oil, lemon juice, h rosemary. Stir to combine, then season with salt and pepper to taste.
- 2 * In a 6-inch cast-iron skillet, spread the ricotta mixture in an even layer. Top with shredded m Place in oven and bake for 15 minutes. Turn oven on high broil and cook an additional 5 minu
- 3 * Sprinkle remaining rosemary on top and serve with slices of grilled baguette on the side.