



baked ricotta dip

cook time:
25

prep time:
15

featured product:
SUPERGREENS!

enjoy this creamy baked ricotta dip recipe, with greens, garlic & rosemary! this dip is packed with healthy SUPERGREENS! ricotta marries perfectly with garlic, parmesan, and rosemary. it will be a crowd-pleaser at all your holiday parties! serve with sliced baguette or crackers.



ingredients

8 servings

- 1 packed cup [organicgirl© SUPERGREENS!](#), minced ?
- 1 pound whole milk ricotta
- ½ cup grated parmesan (2 ounces)
- 1 egg
- 2 garlic cloves, minced or mashed to a paste
- 1 tablespoon minced fresh rosemary
- 1 teaspoon fine sea salt
- ¼ teaspoon black pepper
- thinly sliced baguette or crackers

substitutions

? *substitute with* [baby spinach](#)

directions

1. preheat oven to 400°F. lightly oil a 2-cup baking dish. in a medium bowl stir together ricotta, parmesan, and minced greens until smooth.

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2. add garlic, rosemary, egg, salt and pepper. stir to combine.

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3. scrape into prepared dish and bake until browned, about 25 minutes.

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4. serve with bread or crackers.

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