baked ricotta dip



cook time:	prep time:	featured product:
25	**15**	**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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