

RECIPE | TOMATOES



MEDITERRANEAN WHIPPED RICOTTA DIP



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Recipe created by *Chelsea LeBlanc*



28 min

15 min | **13 min**
PREP. | COOKING



6



easy

INGREDIENTS

For the roasted tomatoes:

- 12 oz** Pure Flavor® RedRoyals® Sweet Cherry Tomatoes On-the-Vine
- 6** sprigs thyme
- 3** garlic cloves, thinly sliced
- 1 cup** green olives, pitted
- 1 tbsp** extra-virgin olive oil
- Salt & pepper, to taste

For the dip:

- 1 cup** whole milk ricotta cheese
- 1 cup** low-fat cottage cheese
- 2 tbsp** extra-virgin olive oil, divided
- 1 tbsp** lemon juice
- ¼ tsp** za'atar, optional
- Pepper, to taste
- Fresh thyme, for garnish

DIRECTIONS

- 1 Preheat oven to 450°F. Place the tomatoes, olives, sliced garlic, and thyme sprigs on a baking sheet. Drizzle with oil and season with salt & pepper to taste. Toss to combine.
- 2 Roast until tomatoes are soft and begin to burst about 10 minutes. Switch the oven to the broil setting and broil until tomatoes are blistered and charred, about 3 minutes.
- 3 While the tomatoes roast, combine ricotta cheese, cottage cheese, 1 tablespoon olive oil, lemon juice, and za'atar in the bowl of a food processor. Blend until smooth, 2 to 3 minutes, scraping down the sides of the bowl as needed.
- 4 Spread mixture onto a large shallow serving plate and place in refrigerator to chill while the tomatoes finish cooking.
- 5 To serve, top the whipped ricotta with the warm roasted cherry tomatoes and olives. Drizzle with remaining olive oil and garnish with fresh thyme.

Pro Tip: If you don't have za'atar, you can substitute 1/8 teaspoon of dried thyme and 1/8 teaspoon of oregano.