



RECIPE | TOMATOES

MEDITERRANEAN WHIPPED RICOTTA DIP



15 min
PREP.



6



easy

28 min

13 min
COOKING

INGREDIENTS

Recipe created by *Chelsea LeBlanc*

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 ½ teaspoon of dried thyme and ½ teaspoon of oregano.

