



## 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.

[https://iloveorganicgirl.com/wp-content/uploads/2017/11/organicgirl\\_RicottaDip\\_Step1\\_Square.mp4](https://iloveorganicgirl.com/wp-content/uploads/2017/11/organicgirl_RicottaDip_Step1_Square.mp4)

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

[https://iloveorganicgirl.com/wp-content/uploads/2017/11/organicgirl\\_RicottaDip\\_Step2\\_Square.mp4](https://iloveorganicgirl.com/wp-content/uploads/2017/11/organicgirl_RicottaDip_Step2_Square.mp4)

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

[https://iloveorganicgirl.com/wp-content/uploads/2017/11/organicgirl\\_RicottaDip\\_Step3\\_Square.mp4](https://iloveorganicgirl.com/wp-content/uploads/2017/11/organicgirl_RicottaDip_Step3_Square.mp4)

4. serve with bread or crackers.

[https://iloveorganicgirl.com/wp-content/uploads/2017/11/organicgirl\\_RicottaDip\\_Step4\\_Square.mp4](https://iloveorganicgirl.com/wp-content/uploads/2017/11/organicgirl_RicottaDip_Step4_Square.mp4)