

## Creamy Hot Honey Ricotta Dip with Roasted Tomatoes

Hot Honey Tomato Ricotta Dip



**OVEN**  
**400°F**

**TIME**  
**20 min**

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### INGREDIENTS

- 1 cup whole milk ricotta cheese
- 1 cup cherry tomatoes, halved
- 2 tablespoons olive oil
- 2 tablespoons hot honey
- 1 clove garlic, minced
- $\frac{1}{8}$  teaspoon crushed red pepper flakes (optional)
- Salt and black pepper, to taste
- Fresh basil leaves, for garnish
- Crusty bread or pita chips, for serving

### DIRECTIONS

1. Preheat your oven to 400°F (200°C).
2. Season the tomatoes. In an oven-safe skillet or baking dish, toss cherry tomatoes with olive oil, minced garlic, salt, pepper, and crushed red pepper flakes.
3. Roast. Bake for 15-20 minutes, until the tomatoes soften and begin to blister and release their juices.
4. Prepare the ricotta base. Spread the ricotta evenly in a shallow serving dish or leave it directly in the skillet for a rustic presentation.
5. Assemble. Spoon the warm roasted tomatoes and their juices over the ricotta.
6. Drizzle and garnish. Finish with hot honey and fresh basil leaves.
7. Serve warm with crusty bread or pita chips.

### SWAPS & NOTES

**Ricotta:** Whole milk ricotta gives the creamiest texture, but part-skim works if needed.

**Hot honey:** Store-bought works great, or warm regular honey with a pinch of red pepper flakes.

**Tomatoes:** Grape tomatoes or even diced Roma tomatoes can substitute.

**Add cheese:** A sprinkle of grated Parmesan over the tomatoes before roasting adds depth.

### TIPS FOR SUCCESS

For ultra-smooth texture, beat it with a spoon or hand mixer before spreading.

You want softened, jammy tomatoes-not dried out.

This dip shines when warm and creamy.

It makes a noticeable difference in a simple recipe like this.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/creamy-hot-honey-ricotta-dip-with-roasted-tomatoes/>