

Spring Strawberry Basil Ricotta Dip

INGREDIENTS

Ricotta Base

- 1 cup whole milk ricotta
- 2-3 tbsp plain Greek yogurt
- 1 tbsp honey
- 1 tsp lemon zest
- 1-2 tbsp olive oil (for extra silky texture)
- Pinch of salt

Strawberry Basil Topping

- 1 ½ cups fresh strawberries, diced (divided)
- 2-3 tbsp fresh basil, thinly sliced
- 1-2 tsp honey (optional)
- Squeeze of fresh lemon juice

Pistachio Finish

- ¼ cup pistachios, roughly chopped
- 1 tsp olive oil
- Pinch flaky salt

To Finish

- Balsamic glaze
- Flaky salt
- Fresh cracked black pepper (optional)

For Serving

- Crostini, crackers, or sliced baguette

DIRECTIONS

1. In a bowl or food processor, whip together ricotta, Greek yogurt, honey, lemon zest, olive oil, and a pinch of salt until smooth and creamy.
2. In a separate bowl, mash about ⅓ of the strawberries with a fork. Add a drizzle of honey and a squeeze of lemon juice, then fold in the remaining strawberries and sliced basil.
3. In a small skillet over medium-low heat, toast pistachios for 2-3 minutes until fragrant. Remove from heat and toss with olive oil and a pinch of flaky salt.
4. Spread the whipped ricotta onto a shallow plate or bowl.
5. Spoon a thin layer of the mashed strawberry mixture over the ricotta, then add the remaining strawberry basil mixture on top.
6. Drizzle with balsamic glaze and sprinkle with toasted pistachios.
7. Finish with flaky salt and fresh cracked black pepper, if desired.
8. Serve immediately with crostini, crackers, or sliced baguette.