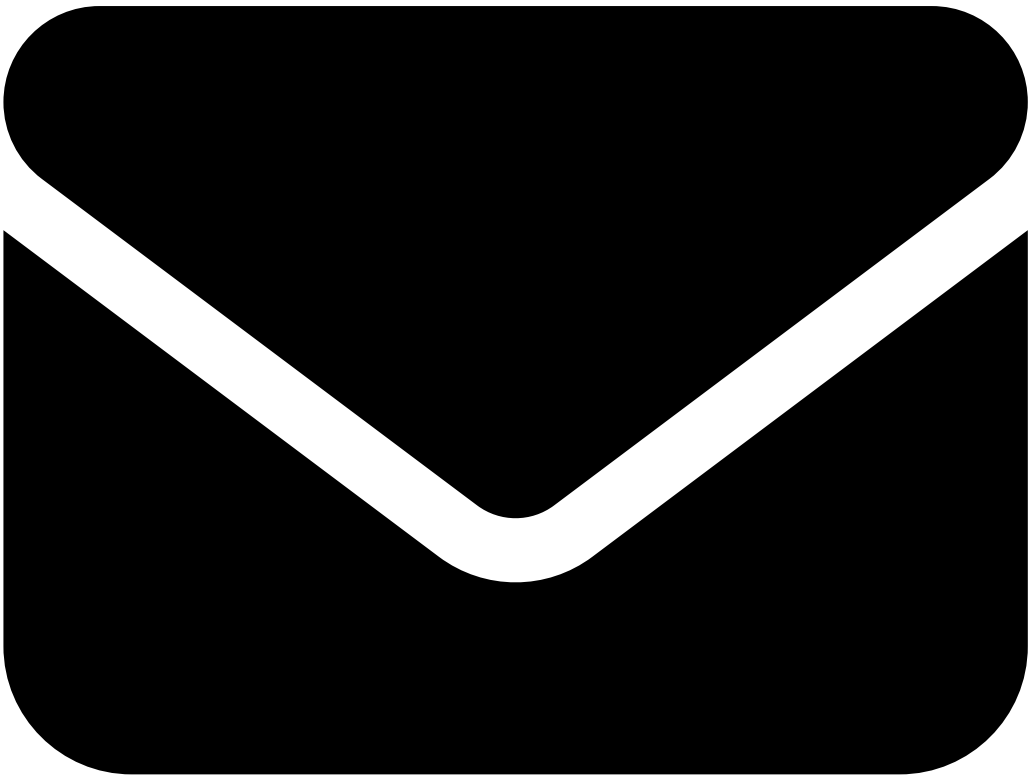
Baked Three Cheese Appetizer with Roasted Cherry Tomatoes

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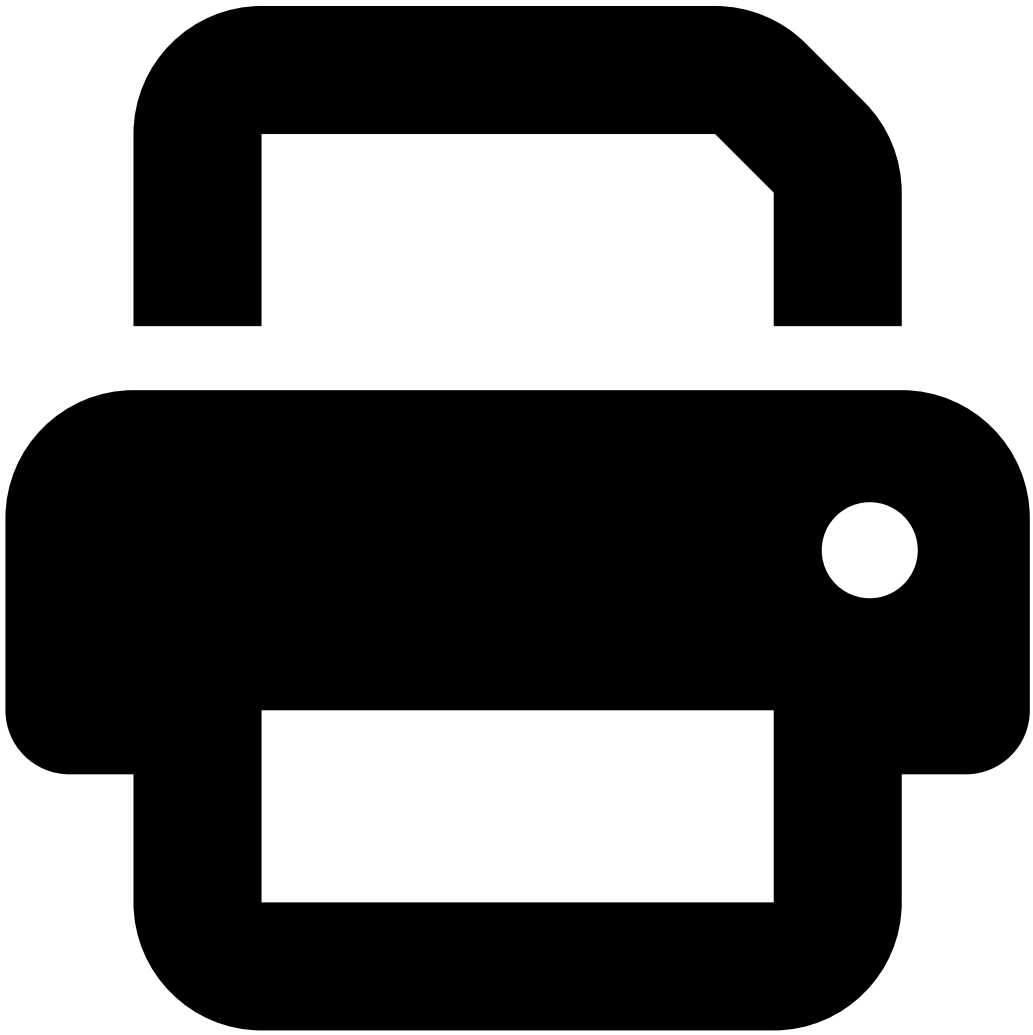
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One of my favorite things about summer is walking out to the garden and picking fresh cherry tomatoes right off the vine. When they’re at their sweetest, I love finding simple ways to let their flavor shine. . If you don’t grow your own tomatoes, don’t worry—this recipe is just as delicious with cherry tomatoes from your local farmers market or grocery store. This baked three cheese appetizer combines creamy ricotta, mozzarella, and Parmesan baked until warm and bubbly, then topped with those sweet roasted tomatoes. Served with grilled toasted bread, it’s an easy appetizer that’s perfect for summer gatherings, backyard dinners, or enjoying with a glass of wine on the patio.

The combination of creamy cheese and juicy roasted tomatoes is simple, rustic, and packed with flavor. Best of all, most of the work happens in the oven.

Things to know about this Baked Three Cheese Appetizer with Roasted Cherry Tomato recipe

Tips for Success

- Use whole milk ricotta for the creamiest texture.
- Roast the tomatoes until they begin to burst for maximum flavor.
- Freshly grated Parmesan provides the best taste.
- Serve while warm for the ultimate cheesy appetizer experience.
- Use an oven to table baking pan for easy serving

Frequently Asked Questions

Can I make this ahead of time?

You can prepare both components ahead of time and bake just before serving.

What bread works best?

A crusty Italian loaf, baguette, or sourdough all work well for dipping and spreading.

Can I add fresh herbs?

Absolutely. Fresh basil or parsley makes a delicious finishing touch

More Recipes You'll Love

If you're into easy Italian-inspired appetizers and summer recipes, here are a few more you might enjoy:

- **Bruschetta with Fresh Tomatoes and Basil** – a classic, simple appetizer that always disappears fast
- **Sicilian Potato Salad** – bright, tangy, and perfect for warm-weather meals
- **Orecchiette with Sausage and Tomatoes** – a comforting pasta that still feels light enough for summer
- **Easy Garlic Herb Focaccia** – perfect for dipping into creamy cheeses like this one

Each of these recipes brings that same simple, seasonal cooking style that makes summer entertaining effortless.

Final Thoughts

This baked three cheese appetizer with roasted cherry tomatoes is the kind of recipe that disappears quickly whenever it’s served. Creamy, comforting, and full of fresh summer flavor, it’s perfect for everything from backyard gatherings to holiday entertaining.

Baked Three Cheese Appetizer with Roasted Cherry Tomatoes



This baked three cheese appetizer is a warm, creamy, and rustic dish made with ricotta, mozzarella, and Parmesan cheese baked until bubbly and golden. It’s finished with sweet

roasted cherry tomatoes and served with grilled toasted bread for dipping. It’s simple, seasonal, and perfect for summer entertaining.

- shallow round baking dishes for oven

- 1 cup ricotta cheese
- 1 cup shredded mozzarella cheese
- 1 cup grated Parmesan cheese
- 2 tsp Italian seasoning
- 1 Tbsp. olive oil
- salt and pepper to taste

For the Roasted Cherry Tomatoes

- 2 cups cherry tomatoes
- 1 Tbsp olive oil
- 1 Tbsp minced garlic
- salt and pepper to taste

For serving

- 1 loaf sliced and toasted Italian baguette

1. Preheat the oven to 400°F.
2. Toss the cherry tomatoes with olive oil, garlic salt, and pepper. Spread on a baking sheet.
3. In a baking dish, combine the ricotta, mozzarella, Parmesan, , Italian seasoning, salt, pepper, and a drizzle of olive oil.
4. Bake the tomatoes and cheese mixture until the tomatoes are softened and lightly blistered and the cheese is hot and bubbly. about 15 – 29 minutes
5. Spoon the roasted tomatoes over the baked cheese. optional top with fresh basil

6. Serve immediately with grilled toasted bread.

Appetizer
Italian
baked three cheese appetizer roasted cherry tomato appetizer