



Stuffed Baby Artichokes

Prepared by Stacey Borgmann in our indoor kitchen at Kinder Ranch 70' model.

This recipe is vibrant and fresh and makes for a delicious appetizer or side dish.

Serves

4

Prep Time

15 m

Cook Time

30-40 m

Difficulty

Moderate

Ingredients:

- 2 lemons
- 8-10 baby artichokes or 4 large artichokes
- 3 C breadcrumbs
- 2/3 C Parmesan cheese
- 6 tbs Extra virgin olive oil
- 2-3 tbs Italian parsley coarsely chopped.
- 2 tbs Oregano coarsely chopped.
- 1 tbs fresh Thyme
- Salt and pepper to taste

Directions:

Preheat oven to 350 degrees. Zest one lemon; set zest aside. Cut the lemon in half, and squeeze juice into a large bowl of water, add lemon rinds. Trim artichokes; working with one at a time snip leaf tips with scissors. Peel stem and place in lemon water. Repeat with remaining artichokes.

In a medium bowl, combine breadcrumbs, Parmesan cheese, 4 tablespoons oil, parsley, oregano, thyme, and lemon zest. Season with salt and pepper.

Remove artichokes from water and drain well. Fill each artichoke with breadcrumb mixture; spread leaves to allow stuffing to sit inside, and mound stuffing on top. Place 1/2 cup water in bottom of a 9-by-9-inch baking dish. Fit artichokes into baking dish. Drizzle with remaining 2 tablespoons oil and cover with lid. Bake until heart is soft when pierced with the tip of a knife, 30 minutes.

Remove lid; bake until breadcrumbs are golden brown, about 10 minutes more. Cut remaining lemon into wedges and serve on the side.