
Lemon-Garlic Stuffed Roasted Artichokes

*Paired with Greg Norman Estates Russian River Chardonnay

Serves 4

2 large globe artichokes (look for ones with leaves that are tight to core)

1 cup bread crumbs

4 cloves fresh garlic, minced

1/2 cup freshly grated parmesan cheese

3 Tbsp fresh lemon juice

Zest of 1 lemon

2 Tbsp dried oregano

1 Tbsp dried thyme

1/2 cup (plus a bit more) olive oil

Salt and pepper

Dipping Sauce:

1/2 cup mayonnaise

1/2 cup Greek yogurt

1/4 cup olive oil

3-4 Tbsp freshly squeezed lemon juice

2 tsp garlic powder

Salt and pepper



Preheat oven to 375° F.

To prepare artichokes, cut off stem at base of artichoke. Using a large chef knife, cut 1/4 top of artichoke off, making a flat top. Using kitchen scissors, trim off pointy tips of all the outer leaves.

In a large sauce pan, fill half way full with water. Add trimmed artichokes to water and let cook in boiling water for 20-25min. Remove artichokes from water and place in large roasting/baking pan.

In medium sized mixing bowl, add bread crumbs, garlic, parmesan cheese, lemon juice and zest, oregano, thyme and olive oil. Season with salt and pepper. Stir all ingredients together until mixed well. The bread crumbs should be slightly moist from the olive oil and lemon juice.

Using your fingers, gently open up the artichoke leaves so they look to have "bloomed". Gently spoon bread crumb mixture into the crevices of the leaves and all over the top of the artichoke, making sure there is a good amount of the bread crumb mixture throughout the entire artichoke. Drizzle olive oil over top of artichoke and bread crumb mixture for additional moisture. Put artichokes in preheated oven and cook for approximately 25-30min or until top of artichokes are roasted and golden in color.

To make dipping sauce, mix all ingredients together in mixing or serving bowl and serve alongside stuffed artichokes. Enjoy!



<https://gregnormanestateswine.com/recipes>