

- SKS -

Stuffed Artichokes alla Siciliana

Source: adapted from cookingwithnonna.com

4 medium sized artichokes
1 cup plain bread crumbs
1/2 cup Grated pecorino cheese
1/2 cup parmigiano cheese shavings
1/2 cup toasted chopped almonds
3 cloves finely chopped garlic
Fresh parsley
EV olive oil
Salt & pepper

- ¹ Clean the artichokes by removing the harder outer leaves and cutting the stem and the top part of the leaves as they may have thorns.
- ² Put the artichokes in a bowl full of water and lemon juice so that they don't tarnish.
- ³ In a saute pan put the bread crumbs and two Tbsp of EV olive oil. Saute until the bread crumbs are lightly golden. Immediately put them in a cold bowl so that they don't burn.
- ⁴ Add to the bread crumbs the finely chopped parsley, the garlic, salt & pepper as desired, the grated cheese and some olive oil.
- ⁵ Mix the ingredients very well until the oil is evenly absorbed.
- ⁶ Take each artichoke, open the leaves as much as you can and insert among the leaves the bread crumb mixture and some shaving of the Parmigiano cheese. Add a drizzle of EV olive oil over each artichoke.
- ⁷ Place the artichokes in an oven-safe dish and add 1 1/2 inches of water. Cover the pan.
- ⁸ Place the pan on the stove on medium heat and cook for 20-25 mins. depending on the size of the artichokes.
- ⁹ Finish off by putting the dish, uncovered, in the oven for 10-15 more mins. at 400° F.