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TUSCAN BAKED ARTICHOKE HEARTS

To make fresh breadcrumbs: Freeze a couple of ciabatta rolls or other crunchy rolls. Take them out of the freezer about 5 minutes before tossing them into a food processor.

1 1/2 cups fresh coarse breadcrumbs	1/4 cup Pecorino Romano cheese, grated
1/4 cup Parmesan cheese, grated	1 teaspoon salt
1 Tbsp mixed dried Italian herbs	2 garlic cloves, finely minced
2 12-ounce packages of frozen artichoke hearts, thawed (Trader Joe's or Safeway are fine)	A scant 2/3 cup extra-virgin olive oil, plus about a tablespoon more for the baking dish
Freshly ground pepper	1/4 cup finely chopped fresh curly leaf parsley
Juice from two freshly squeezed lemons	

Preheat oven to 325°. Oil bottom of rectangular baking dish. Spread artichoke hearts in a single layer.

Combine breadcrumbs, parsley, cheeses, herbs, salt and pepper in a medium bowl, and mix well. Sprinkle breadcrumb mixture over artichokes, pushing it into cracks between hearts.

Measure oil in a 2-cup measuring glass. Add lemon juice and whisk to combine. Add garlic. Drizzle this dressing evenly over breadcrumb topping.

Cover dishes with foil and bake for 30 minutes. Increase temperature to 375°. Uncover, and bake until breadcrumbs are golden brown, 20 to 25 minutes. Serve immediately or reheat a day or two later. Serves 6-8 as a side dish.