

SPRING GREENS WITH **FEAST**

GARLICKY STUFFED ARTICHOKEs

BY CATHERINE NEVILLE



Yield: **4** to **6** servings

- 3 **lemons**
- 4 globe **artichokes**
- 3 Tbsp **butter**
- 4 cloves **garlic**, minced
- 2 **shallots**, minced
- 2 cups **breadcrumbs**
- 1 cup grated **Parmigiano-Reggiano**
- 1 cup grated **pecorino** or **fontina**
- ¼ cup chopped fresh **parsley**
- 1 Tbsp chopped fresh **basil**
- 1 Tbsp chopped fresh **oregano**
- **salt** and **pepper**, to taste
- **olive oil**

| Preparation | Preheat oven to 350°F. Fill a bowl with cold water and add a squeeze of lemon. Clean the artichokes by trimming the bottoms, cutting off the top and trimming the individual leaves. Then, scoop out the choke. Place cleaned artichoke in the lemon water so it doesn't brown. Continue with the other artichokes. Steam the artichokes for 15 to 20 minutes, until par-cooked. Meanwhile, make the stuffing.

In a small sauté pan, melt butter. Cook garlic and shallots until soft and fragrant, squeeze in the juice of 1 lemon and then place in a large bowl. Add breadcrumbs, both cheeses, parsley, basil and oregano and toss to combine, seasoning to taste with salt and pepper.

Arrange artichokes in a baking dish so they are able to stand up. Squeeze lemon juice over all of them. Fill the well in each artichoke with stuffing and add stuffing between each of the petals. Drizzle with a good amount of olive oil and place in the oven. Roast until breadcrumbs are golden and fragrant, about 15 to 20 minutes.