



RECIPE

Garlic Artichoke

Recipe Created For
Oval French Oven

Main Course
Vegetables

Cook Time
Under 1 hour

Serving Size
2-4

INGREDIENTS

- 4 artichokes
- 1 lemon, juiced
- 1 garlic clove
- ¼ cup olive oil
- ½ cup butter

INSTRUCTIONS

Start by trimming the stem of the artichoke. Then, cut the top third of the artichoke off. Using scissors, snip the pointed tips from the first layer of petals.

Fill an Oval French Oven with water and boil artichokes for 40-45 minutes. Make sure to add water if necessary. Artichokes are ready when the bottom is tender.

In a saucepan, heat olive oil and garlic over medium heat for 1-2 minutes. Add lemon juice and butter and whisk until butter is melted. Season with salt and pepper.

Drain artichokes and drizzle with warm lemon garlic butter.

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