

# Artichokes with Lemon Aioli

Dip steamed artichokes in a creamy sauce!



Yield: 2 servings

## Ingredients



2 artichokes



1 clove  
garlic



1 lemon



$\frac{1}{4}$  cup  
mayonnaise

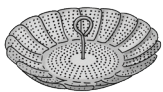


pinch of  
kosher salt



pinch of ground  
black pepper

## Tools



steamer



medium pot  
with lid



cutting board



knife



small bowl



juicer



measuring  
spoons



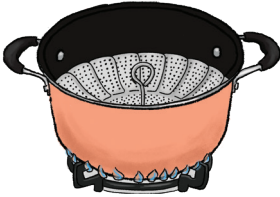
dry measuring  
cups



whisk

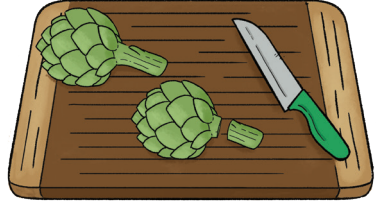
## Steps

1



Prepare steamer. Bring a few inches of water to boil over high heat. Reduce to a simmer. Set steamer basket inside pot.

2



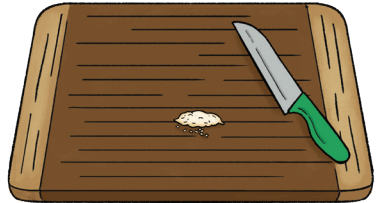
Trim away artichoke stems. Place artichokes in steamer.

3



Cover and cook 30-40 min, until outer leaves can be easily pulled off. (Add more water as needed so pot doesn't boil dry.)

4



Meanwhile, prepare aioli. Smash and peel garlic. Mince and add to small bowl.

5



Cut lemon in half and juice. Measure  $1 \frac{1}{2}$  tsp. Add to garlic.

6



Add mayonnaise and a pinch of salt and pepper. Stir. TASTE & SHARE!