

MORTON & BASSETT SPICES®

Herb Roasted Artichokes



- 3 artichokes
- 2 lemons
- 2 tablespoons olive oil
- 1 tablespoon Morton & Bassett Thyme
- 1 tablespoon Morton & Bassett Oregano
- 1 tablespoon Morton & Bassett Rosemary
- 1 teaspoon Morton & Bassett Black Pepper
- Pinch of salt

Preheat oven to 400F. Slice artichokes in half and scoop out the fuzzy part of the insides (the choke). Squeeze a good amount of lemon juice onto each artichoke, on all sides. Drizzle olive oil onto artichoke centers, then sprinkle the thyme, oregano, and rosemary.

Lay the artichokes cut side down on a baking sheet, and drizzle with more olive oil and sprinkle with salt and pepper. Cover with aluminum foil and bake for 1 hour. Remove foil and bake for an additional 20 minutes. Serve with aioli, lemon butter, or as-is.



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