

# Papa Vince Recipe

## Sicilian Style Stuffed Artichokes

Preparation: 50 minutes; Active Time: 20 min; Servings: 8

### Ingredients:

- 8 Artichokes
- Papa Vince Extra Virgin Olive Oil (EVOO) to taste
- Papa Vince Sea Salt to taste
- Pepper to taste
- Papa Vince Parsley Pesto\* to taste
- 1 bulb of garlic finely chopped
- Papa Vince Bread-crumb\* or Almond-crumb\* topping to taste

\* see separate recipes

### Preparation:

1. Clean artichokes by removing the tough outer leaves & cutting off the thorny top leaves.
2. Force open the artichokes with your fingers & stuff fresh chopped garlic down into the leaves.
3. Mix Papa Vince Parsley Pesto with pepper, Papa Vince Sea Salt and 1/2 a cup of Papa Vince EVOO & stuff down into the leaves.
4. Stuff the breadcrumbs down into the leaves.
5. Place the artichokes in a pot & fill it with water to cover 1/3 height of the artichokes.
6. Cook for 40 minutes using a medium heat.
7. Pull off one leaf. If it pulls off easily, it is ready to serve!