

CopyCat Olive Garden Baked Stuffed Artichokes with Focaccia

Ingredients

Artichokes & Stock:

2 fresh Artichokes
1 fresh Lemons, cut in half
1 small Onion, roughly chopped
8 cups Water
4 cups White Wine
1 Bay Leaf
4 Peppercorns, black

Topping:

6 tablespoons Fontina Cheese, shredded
2 tablespoons Parmesan cheese, grated
Artichoke Stuffing
1/4 cup Butter, salted
1 cup Onion, small diced
1/4 teaspoon fresh Garlic, chopped
1 teaspoon Basil, fresh chopped (1/4 tsp dry)
1/2 cup Plum Tomatoes, diced, remove jelly and seeds
2 tablespoon Parmesan cheese, grated
1 1/4 cup Focaccia Bread, small diced
1/2 cup White Wine
2 teaspoon Flat Leaf Parsley, chopped
Salt to taste
Pinch Black Pepper

Directions

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Preheat oven to 350°F.

Artichoke Stuffing:

Use scissors to snip off sharp points of each artichoke leaf.

Combine lemon halves, chopped onion, water, wine, bay leaf and peppercorns in a stock pot. Bring to a boil; add artichokes.

Simmer until artichokes are tender, about 10-15 minutes. Remove pot from heat and allow artichokes to cool in stock.

Stuffing

Melt butter in a medium saucepan. Add remaining onions and garlic. Sauté for 5 minutes. Add remaining ingredients and let cool.

Cut cooled artichokes in half, lengthwise, exposing inner leaves.

Scoop out center prickly leaves with a teaspoon, leaving the choke (heart) intact. Place stuffing in the hollowed-out artichoke.

Top with cheeses and bake at 350°F until center is hot (about 20 minutes).