

Artichoke Bruschetta



R & J Mazza
GLOBE ARTICHOKES

Ingredients

2 tablespoons cooking oil,
200g artichoke hearts, chopped,
2 cloves garlic, chopped,
½ small red onion, chopped,
1 tomato, chopped
Juice from 1 lemon,
50g feta cheese, crumbled,
Fresh basil,
Salt & cracked pepper, to taste,
2 tablespoons extra virgin olive oil
6 slices French stick bread, or similar,



Method

1. Heat oil in pan. Add garlic and artichokes and sauté until garlic is cooked. Set aside to cool.
2. Mix onion, lemon juice, feta cheese, tomato, salt and pepper. Add to artichoke mixture.
3. Toast bread on both sides until golden.
4. Pile artichoke mixture on bread slices. Slightly drizzle with extra oil, garnish with fresh basil and serve.

Serves 6

