



Artichokes Provencal

INGREDIENTS

2 cans artichoke hearts; drained and patted dry
1 TBSP capers
10-15 grape tomatoes; halved
2 TBSP dry white wine
Kosher salt and freshly ground black pepper

2 TBSP pitted Kalamata olives
½ TSP orange zest
1 clove garlic; finely chopped
1 TBSP extra-virgin olive oil
¼ cup torn fresh basil leaves

DIRECTIONS

Preheat the oven to 425 degrees. Toss the artichoke hearts, olives, capers, orange zest, tomatoes, and garlic with the wine, olive oil, ½ _teaspoon salt and pepper to taste in a large bowl. Transfer to a rimmed baking sheet and roast, stirring once or twice until the tomatoes are tender, about 15 - 20 minutes. Transfer to a platter, sprinkle—if desired—with more salt and pepper, and top with the basil. Makes 4 servings; 115 calories per serving.