

I always steamed artichokes until I had a roasted one. It's so much tastier and so simple to make that I never looked back.

INGREDIENTS

serves 2

2 large artichokes, rinsed
and trimmed
4-6 leaves of sage, finely
chopped
4 cloves of garlic, slivered
1 lemon
olive oil
salt

DIRECTIONS

Preheat oven to 425F.

Stuff the garlic slivers and sage between the leaves of the artichokes.

Sprinkle with salt. Drizzle lemon juice and olive oil on top.

Wrap the artichokes in 2 layers of aluminum foil, and close it tight so it keeps the moisture in and doesn't dry.

Place artichokes on baking sheet in oven, and bake for 1h15 (or 1h for smaller artichokes).

Unwrap when cool enough to handle and serve warm.

I love to serve it with aioli.