



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

Hero Vegetable: **Artichoke**

### **Herbed Artichoke Hearts in White Wine Sauce**

**Ingredients:**

1 lb artichoke hearts, rinsed  
1 red bell pepper, diced  
 $\frac{3}{4}$  cup white wine  
 $\frac{1}{4}$  cup olive oil  
1 lemon, juiced  
2 cloves garlic, minced  
2 tsp dried oregano  
1 tsp dried mint  
salt to taste

**Directions:**

Heat all the ingredients except for the artichoke hearts over medium heat for one minute. Add the artichoke hearts. Cook until the white wine reduces to half. Sprinkle with salt. This sauce works well as an alternative to piccata sauce over chicken or as a tapas dish.

\*\*\*For this recipe I used the artichoke hearts packed in oil and vinegar then rinsed them which still leaves a vinegar flavor. If you don't care for such a strong taste, use fresh artichoke hearts or hearts packed in water.