



Stuffed Artichokes with Capers and Pecorino Cheese- Makes 4 servings

Ingredients:

5 tablespoons extra-virgin olive oil, divided
1 cup chopped onion
2 garlic cloves, minced
2 teaspoons minced fresh thyme
1/2 teaspoon fennel seeds, coarsely ground
2 cups fresh breadcrumbs made from crustless French bread
1/2 cup finely grated Pecorino Romano cheese, divided
2 tablespoons chopped drained capers
4 large artichokes, trimmed, chokes removed
3/4 cup dry white wine
3/4 cup low-salt chicken broth



Directions:

Preheat oven to 400°F. Heat 3 tablespoons oil in medium skillet over medium heat. Add onion; sauté until soft, about 6 minutes. Add next 3 ingredients; stir 2 minutes. Transfer to bowl; cool. Stir in breadcrumbs, 1/4 cup cheese, and capers. Season stuffing with salt and pepper.

Spoon 2 scant tablespoons bread stuffing into center of each prepared artichoke. Starting with bottom leaves of artichokes, gently pull each leaf outward from center and spoon in 1/2 to 1 teaspoon stuffing. Arrange artichokes in 13x9x2-inch glass baking dish. Drizzle with remaining 2 tablespoons oil; sprinkle with 1/4 cup cheese. Pour wine and broth into dish. Cover tightly with foil; bake until artichokes are tender when base is pierced with small sharp knife, about 1 hour. Spoon some cooking liquid over artichokes to moisten and serve

Source: Epicurious