



Artichoke-Potato Squares

NIBBLEDISH CONTRIBUTOR

Ingredients

4 potatoes, medium size, peeled and sliced
2 fresh artichokes
100 gr. shredded Provolone cheese
salt
black paper
150 gr. finely shredded Parmesan cheese
1 tbsp fresh parsley, chopped
2 fresh lemons
1 tsp red paprika
olive oil
60 gr. bread crumbs
butter

Instructions

The night before: Clean the artichokes by removing the brown leafs and the sticks. Wash them, then slice them into a thin and long slices. Pour the sliced artichokes into a bowl. Cut the lemons in half and squeeze the juice over the artichokes. Cover and keep in the fridge overnight.

The next day: Preheat oven to 375°F.

Dry the artichokes, but keep the juice.

Grease a square baking pan with olive oil and cover the bottom with sliced potatoes. Sprinkle with salt and black paper. Cover with the artichokes and sprinkle with the shredded Provolone cheese and the parsley. Cover all with the remaining potatoes.

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Pour the lemon juice over the potatoes, then add enough water to almost cover the potatoes. Cover with silver foil. Bake about 40-45 minutes or until the potatoes are soft. Remove the silver foil. Combine together the bread crumbs and the shredded Parmesan cheese and cover the potatoes with this mixture. Arrange some butter pieces on the top, sprinkle with the red paprika and pour into the oven again. Bake 10-15 more minutes or until the liquid is almost evaporated and the top is crispy.