Italian Artichoke Hearts

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 can of artichoke hearts - drains and big ones cut in half
- 1/4 cherry tomatoes (optional)

- 3 cloves garlic chopped
- 1/4 tsp of chicken stock
- 1/3 tsp of mustard
- 1/4 cup chopped parsley
- 2 dashes of Worcestershire sauce
- 1/2 cup bread crumbs
- 1/2 cup parmisano regiano cheese
- 1 tsp butter melted
- olive oil, salt and pepper

Instructions

- heat the olive oil and garlic until it starts to brown
- add the artichoke hearts and tomatoes
- coat with the oil
- add the parsley, mustard, stock and worcestershire
- let is cook for a few mins
- at the end sprinkle some cheese on top and mix
- pour into a baking dish
- in a smaller bowl and the bread crumbs, butter, cheese and mix
- sprinkle this mixture on top and then broil for about 3-5 mins until the top is brown