



## Prosciutto-Wrapped Artichokes

PAIRS WONDERFULLY WITH A BOTTLE OF OUR BERGHOLD GRENACHE



- 2 large artichokes
- Salt, to taste
- Pepper, to taste
- 2 tablespoons olive oil, divided
- 1 teaspoon minced thyme
- 1 lemon
- ¼ teaspoon chili flakes
- 8 slices prosciutto
- 1 4-ounce ball burrata
- 2 cloves minced garlic

Remove tough outer leaves from artichokes until tender core is reached. Trim fibrous exterior from base/stem. Cut artichokes in half

lengthwise. Scoop out any choke or prickly interior leaves. Cut tips off remaining leaves to leave only edible parts.

Heat oven to 500° F. Place artichokes cut-side-down in small baking dish. Season with salt, pepper, olive oil, thyme, squeeze of lemon juice and chili flakes. Add 3 tablespoons water and tightly cover.

Bake until tender, about 30-45 minutes. Cool artichokes to room temperature.

Split burrata into four pieces. Place burrata into cavity of each artichoke heart. Wrap each heart with two slices of prosciutto.

Warm 8- to 10-inch cast-iron skillet in oven until it's smoking-hot. Carefully add 1 tablespoon olive oil. Place artichokes in skillet, flat-side down. Place skillet in oven. Cook 5 minutes. Place artichokes atop arugula salad. Drizzle with salsa verde. Serves 4.