

# ROASTED ARTICHOKE DIP

## Ingredients

1/2 cup fresh lemon juice	1 14-ounce pkg frozen
2/3 cup extra-virgin olive oil	artichokes, thawed
2 large garlic cloves, minced	2 tsp dried thyme
1/2 tsp salt	2 tsp dried basil
1/4 tsp freshly ground black pepper	2 Tbsp grated Parmesan cheese or cheese alternative

## Directions

1. Place a rack in the middle of the oven. Preheat the oven to 350 degrees.
2. In a large, heavy, ovenproof skillet, combine 6 tablespoons lemon juice, 2 tablespoons oil, minced garlic, salt, and pepper. Add the artichokes and toss to coat. Bring the mixture to a boil over high heat. Remove from the heat and place the skillet, uncovered, in the oven.
3. Bake until the artichokes are tender and lightly browned, about 30 to 45 minutes. Remove from the oven and cool for 10 minutes.
4. Place the roasted artichokes in a food processor and add the remaining 2 tablespoons lemon juice, the remaining oil, and the thyme, basil, and Parmesan. Process until thoroughly blended. Taste and add additional salt and pepper, if desired. Serve immediately.

Serves 8

Source: *100 Best Gluten-Free Recipes* (Fenster)