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Salad with Goat Cheese-stuffed Artichoke Bottoms

By Susie Iventosch



Salad with goat cheese-stuffed artichoke bottoms Photos Susie Iventosch

(Serves 4)

INGREDIENTS

5 or 6 ounces of baby greens (or the micro greens from Trader Joe's are wonderful in this recipe)

16 cherry tomatoes, cut in half (use multiple colors, if you can)

8 artichoke bottoms (Napoleon packages them in a can, or you may find them frozen, too)

4 ounces goat cheese

Dressing

1/4 cup white wine vinegar

1/2 cup extra virgin olive oil

1/2 teaspoon thyme

Sea salt and pepper to taste

DIRECTIONS

Preheat oven to broil. Place artichoke bottoms in a baking dish. Fill cavities with goat cheese. Place under broiler for a few minutes, just until cheese is turning golden brown. Remove from oven and set aside until ready for dinner. Can be made ahead and refrigerated until ready to serve, but bring back to room temp before serving.

Mix vinegar, olive oil, thyme, sea salt and pepper in a container with a tight-fitting lid. Shake well. (Can add a dash of Dijon, if you like a Dijon vinaigrette.)

Place a large handful of baby or micro greens on the individual salad plates. Arrange two artichoke bottoms on greens along with halved cherry tomatoes.

Drizzle dressing over all.

*These stuffed artichoke bottoms also make a great hors d'oeuvre; just cut them in halves or quarters and serve with toothpicks.

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