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Carciofi (Artichokes) with Olives and Capers

By *Susie Iventosch*



12 oz. jar marinated artichoke hearts (I use Trader Joe's Marinated Grilled Artichoke Halves)

1 cup Greek olives, pitted and halved

1 small yellow onion, chopped

2 Tbsp. capers

2 Tbsp. olive oil

Optional: 1/4 cup grated Parmesan for topping

In a large sauté pan, heat oil and add onions. Cook over medium-high heat until translucent, about 5 minutes or so. During this time, drain the artichoke hearts and pat dry with paper towels. Cut into bite-sized pieces. Add to cooked onions, along with olives and capers. Continue to cook until artichokes and onions begin to brown slightly. Remove from heat. Serve with a sprinkling of Parmesan cheese over the top.

Carciofi (Artichokes) with Olives and Capers
Photo Susie Iventosch



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