



Artichoke Ragu

MAKES ABOUT 3 CUPS

This is one of the most versatile vegetarian sauces I have ever made. It takes less than thirty minutes, from start to finish, and can be served simply on toasted bread (a great party appetizer), or made into a creamy pasta dish, dip for chips, or hearty scrambled eggs. It only requires a little chopping and one big skillet. And if you have any leftovers, it keeps in the refrigerator up to 3 days, and freezes well. If you're a fan of truffle oil, add it at the end of cooking, in order to preserve all the flavor.

INGREDIENTS

2 tablespoons extra virgin olive oil

3 cups artichoke hearts, diced (canned or frozen and thawed)

1 cup sliced cremini mushrooms

2 cloves minced garlic

1 ½ cups halved cherry tomatoes

3 tablespoons chopped fresh parsley

1 ½ teaspoons kosher salt

½ teaspoon black pepper

2 teaspoons truffle oil (optional)

PROCESS:

Heat olive oil in 12" skillet over medium high heat. Add the artichokes and mushrooms cook for 4 minutes, until mushrooms are softened. Add garlic and tomatoes and cook 2 minutes, until garlic is fragrant and just beginning to brown. Stir in salt and pepper. Turn off heat and stir in parsley and truffle oil (if using). Serve over toasted bread.

Additional ways to serve Artichoke Ragu:

Pasta Sauce: Add 1 ½ cups of heavy cream and stir into 16 ounces of pasta (cooked according to package instructions). Serve warm.

Dip: Combine 8 ounces cream cheese with 1 cup sour cream. Stir in artichoke ragu and serve with tortilla chips or crackers.

Scrambled Eggs: In an 8" skillet, scramble 4 eggs in butter. Just before the eggs have set up, add 1 cup of artichoke ragu and stir until eggs are cooked through. Serve warm.