

# bent street kitchen

## STEAMED ARTICHOKE WITH LEMON BUTTER PARMESAN

### *Ingredients:*

2 artichokes, trimmed

### **dip:**

2 T melted butter

2 T extra virgin olive oil

1/4 c grated parmesan cheese

1/4 t lemon zest

squeeze of lemon juice, to taste

1 small garlic clove, finely chopped

sea salt and black pepper, to taste

### *Method:*

Steam the artichoke for about 15-20 mins. They are done when you can easily slide a fork into the core. When artichokes are ready, dry them on paper towels.

Place all dip ingredients into a small bowl and whisk until well combined.

Arrange artichokes on a plate and serve with the dip.

Steamed artichokes are very subtle in flavour so they are best eaten on their own with a nice glass of white wine.

Serves 2-3.