

### Tortiera di Patate e Carciofi (Tortiere of Potatoes and Artichokes) (Serves 6)

#### Ingredients:

4 med. 10	Yukon gold potatoes; peeled and sliced, kept in water artichokes; <i>remove all outside leaves until you see the separation between green &amp; light yellow -cut off tip, cut in half, remove furry choke, reserve in lemon water to prevent oxidation</i>
3 Tbsp.	onions, chopped
6+4 Tbsp.	<b>Evo</b>
80 gr. or 3 oz.	dry breadcrumbs
40 gr. or 1.5 oz.	grated cheese
2 Tbsp.	parsley, chopped
1 clove	garlic, minced

#### Method: Preheat oven at 350°F

1. In a skillet over medium high heat add 4 tablespoons of **Evo** and 3 tablespoons of chopped onions. As onions begin to fry cook for 3 to 4 minutes until translucent.
2. Drain artichokes and add to the onions, cook for 2 minutes, then add 1 cup of water, salt and pepper. Cover and cook for 10 to 12 minutes, remove from stove and set aside.
3. In a bowl, combine the breadcrumbs, parsley, garlic, grated cheese, salt and pepper

#### Method for assembly

4. Drain the sliced potatoes from water, add 3 tablespoons of **Evo**. Place half on the bottom of an 8' x 10' pyrex, sprinkle with half of the breadcrumb mix. Add the artichokes, press down and cover with the remaining potatoes, followed by the other half of breadcrumb mix, 3 tablespoons of **Evo** and the remaining cooking liquid from the artichokes.
5. Cover and bake for 30 minutes, then uncover and cook for an additional 15 minutes to form a crust. Remove from heat and let rest 15 minutes before serving.

**EVOO = Extra Virgin Olive Oil**

