

## Roasted Artichoke Salad

### Ingredients:

36 ounces frozen artichokes, defrosted	½ cup chopped fresh basil
Extra virgin olive oil	6 tbsp. capers, drained
Kosher salt	2 roasted red peppers, sliced thin
Freshly ground black pepper	½ cup minced red onion
1 minced shallot	½ cup chopped fresh parsley leaves
3 tbsp. freshly squeezed lemon juice	2 pinches hot red pepper flakes (optional)
1 tsp. Dijon mustard	grated garlic (optional)
5 tbsp. white wine vinegar	

### Directions:

Preheat oven to 350 degrees. Put artichokes in a bowl with ¼ cup olive oil, 1 tsp. salt and ½ tsp. pepper and toss. Place artichokes on a sheet pan and roast for 20 minutes.

Make the vinaigrette: put minced shallot, lemon juice, mustard, 1 tbsp. vinegar, 1 tsp. salt, ½ tsp. pepper in a food processor. Pulse for 5 seconds. Add basil and process into a puree. Use the feed tube and slowly pour in ½ cup olive oil until all is pureed.

Place roasted artichokes in a bowl and toss with enough vinaigrette to moisten. Add capers, peppers, onion, parsley, 4 tbsp. vinegar and red pepper flakes and toss. Sprinkle with salt and pepper to taste. Let sit for 30 minutes and serve at room temperature.