

Jerusalem Artichoke Bake

Here's an easy and delicious side dish for any meal. Parmesan cheese and herbs complement the bright flavor of fresh artichokes.

8 servings



Ingredients

2 1/4 pounds Jerusalem Artichokes, peeled and sliced
1 1/2 cup full-fat Plain Yogurt
Juice of 1 lemon
2 cloves of garlic, minced
2 tablespoons fresh thyme, chopped
1 1/2 cups freshly grated Parmesan
Salt and pepper
2 tablespoons olive oil

Directions

1. Preheat oven to 425°F. In large bowl mix artichokes, yogurt, lemon, garlic, 1 tablespoon of thyme, 1 cup of parmesan, and salt and pepper to taste. Place in oven baking dish.
2. In a small bowl, mix the remaining thyme and parmesan.
3. Spread on top of artichoke mixture and then drizzle lightly with olive oil.
4. Bake for 30-35 minutes until artichokes are tender and top is golden brown.