



Noreen's Kitchen

Artichoke Heart Casserole

Ingredients

3 boxes frozen artichoke hearts, thawed	3/4 cup parmesan cheese, grated
2 tablespoons olive oil for pan	2 cloves garlic, minced
2 cups seasoned stuffing cubes	2/3 cup olive oil
1/4 cup dried parsley	1/2 cup lemon juice
1 tablespoon Italian seasoning	zest from one lemon

Step by Step Instructions

Preheat oven to 350 degrees

Place 2 tablespoons of olive oil in the bottom of a 9 x 13 inch baking dish and brush to coat. Set aside.

Place thawed artichoke hearts in the baking dish and set aside.

Make the topping by combining the stuffing cubes, dried parsley, Italian seasoning and parmesan cheese in a bowl. Mix well making sure all the ingredients are well distributed.

Make the dressing in a bowl or large measuring cup by combining the olive oil, lemon juice, lemon zest and minced garlic. Whisk together until well combined.

Sprinkle the stuffing cube mixture over the top of the artichoke hearts evenly.

Pour the dressing on top of the stuffing mixture and press down with your spoon to help it get absorbed.

Bake for 30 to 45 minutes until browned and bubbly.

Remove from oven and allow to cool for 10 minutes before serving!

Enjoy!