



4
Preparation Time: 20 minutes
Cook Time: 30 minutes

INGREDIENTS:

1 lemon half

8 fresh baby artichokes (about
13 oz. total)

4 lemon wedges

8 cloves garlic, peeled, trimmed,
and halved lengthwise

2 to 4 tablespoons low-sodium
vegetable broth or water

Freshly ground black pepper, to
taste

Chopped fresh chives

Lemon-Garlic Roasted Baby Artichokes

The rich aroma of these devilishly good roasted baby **artichokes** will have you drooling long before you bite into one. Lemon wedges add a background brightness that perfectly complements the subtle nuttiness of the artichokes, while the buttery sweetness of roasted garlic rounds out the flavors. The trick to keeping the artichokes moist is to place them in lemon water while you prepare them, then drizzle with vegetable broth before roasting. Serve as an appetizer or as a side dish alongside one of your favorite **Mediterranean** mains. These party-worthy spring delicacies are sure to go fast!

For more inspiration, check out these tasty ideas:

- [Pesto Artichoke Spread](#)
- [Potato and Artichoke Heart Pasta Salad](#)
- [Creamy Spinach and Artichoke Soup](#)
- [Instant Pot Artichokes with Lemony Vegan Aioli](#)

By Ellen Boeke

- 1** Preheat oven to 400°F. Fill a large bowl with cold water and squeeze in juice from lemon half. Add lemon half to water. To prepare artichokes, peel off three or four layers of the dark green outer leaves, stopping when the leaves turn a light yellow-green. Trim off the ends of the stems, then use a vegetable peeler to peel away any leaves or tough skin on the remaining stems. Cut ½ inch off the top of the artichokes. Slice artichokes in half lengthwise. Transfer halved artichokes to the lemon water as you work.
- 2** Drain artichokes and arrange in a single layer in a shallow 1½-quart baking dish. Add the lemon wedges and garlic to dish. Sprinkle with vegetable broth. Cover dish with a lid or foil. Roast 30 minutes or until artichokes are tender.
- 3** Season with pepper. Sprinkle with chives, and serve with roasted lemon wedges. Smear artichoke halves with roasted garlic as you eat them.