



Mama P's
Recipes

Organic Gourmet Seasonings

Mama Patierno's Italian Baked Artichoke Hearts Casserole and Side Dish

Made with [Mama Patierno's Organic Italian Seasoning](#)



Mama's flavorful low-carb, vegetarian Italian Baked Artichoke Casserole especially complements your Italian seafood and chicken dinners however, with any meal, it's a nice departure from your everyday side dishes.

Ingredients:

- 1 cup Italian breadcrumbs
- 1/4 cup finely chopped fresh parsley
- 3 fresh chopped sage leaves
- 1/3 cup grated parmesan cheese
- 1 tsp [Mama's Organic Italian Seasoning](#)
- 1 1/4 tsp sea salt or garlic salt or more to taste
- 1/4 to 1/2 tsp of white pepper
- 3 cans of canned quartered artichoke hearts drained
- 1/2 to 1 cup extra virgin olive oil to taste
- 1/4 cup lemon juice
- 1 tsp finely grated lemon zest
- 4 to 5 garlic cloves minced or 1 TBS pre-minced
- 1/2 to 1 cup shredded mozzarella cheese



How to make

1. Preheat oven to 350 degrees F.
2. Pour approximately 1/4 cup of olive oil into the bottom of the baking dish.
3. Add the first of two layers of quartered artichokes in the baking dish. Toss the artichokes in the oil while in dish before proceeding to next step.



How to make ~ Continued

4. Mix the breadcrumbs, parsley, sage, parmesan cheese, Italian seasoning, salt, and pepper in a small bowl. Add the garlic and zest and mix again.
5. Spread the breadcrumb, cheese, and seasoning mixture evenly over the first layer.
6. Add thin layer of shredded mozzarella cheese and olive oil.
7. Add second layer of quartered artichokes and breadcrumb and seasoning mixture.



Additionally...

Press contents down with spoon or shake the baking dish to make sure its firmly in the dish.

Cover with foil and bake for 25 to 30 minutes or until the top is a bit crusty and brown.

Remove from oven and add a bit of parmesan, thin layer of shredded mozzarella cheese and parsley and return to the oven for 5 to 7 minutes without the foil until the cheese is melted nicely.

Remove from oven, serve, and enjoy!

