



Nonna Elda's Carciofi alla Romana

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SERVINGS: 6

PREPPING TIME: 30 MIN

COOKING TIME: 1 HOUR

Ingredients

- 6 fresh artichokes
- 3 cloves garlic
- Cup chopped parsley
- 2 tablespoons mentuccia romana (herb)
- 1 cup chopped pancetta
- Salt, pepper, chili flakes to taste
- olive oil
- water
- lemon

Directions

1. Trim artichokes, see video tutorial, chop off stem, remove outer leaves, then trim top and cut diagonal across top making a diamond shape. Smack the top hard. Then use an espresso spoon to dig out the inside to make room for stuffing.
2. put them in lemon water while you make stuffing so they don't turn brown.
3. Stuffing: chop up, garlic, parsley, mentuccia romana, pancetta, add a few shakes of salt, pepper, chili flakes, a couple tbsp of olive oil and mix.
4. Stuff artichokes, place carefully in large pot, throw extra stuffing on top, drizzle with oil, add a few shakes of black pepper.
5. Carefully put water in until almost covered, scoop water on top to make moist
6. Bring to boil, then cover, cook on medium until evaporates, let fry a bit, serve.

