

Baked Artichokes

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- 1 large jar of marinated artichoke hearts
- Olive Oil
- 1/2 c. Italian seasoned bread crumbs
- Black pepper
- Granulated garlic

Put one layer of hearts in a shallow baking dish. Pour about 1/4 – 1/2 cup of Italian seasoned bread crumbs for every cup of artichokes over the hearts. Drizzle olive oil across the hearts. Use a decent amount--you don't want them to be dry.

Sprinkle black pepper liberally over them. Sprinkle some fresh grated Italian cheese and a little granulated garlic over the top. Drizzle some more olive oil across the top. Bake at 350° for 30 minutes. They are great leftover in omelets, alone, or over pasta.