

Pureed Artichoke Crostini with Lime Salt

Adapted from "One Dish at a Time" by Valerie Bertinelli



Servings: 12

1. Heat the oil in a medium saute pan over medium heat. Add the artichokes, spinach, chopped garlic and 1 teaspoon of the lemon juice and saute until the spinach begins to wilt and the garlic becomes fragrant, 5 to 7 minutes. Remove from the heat and transfer to a food processor. Add the Parmigiano-Reggiano, feta, parsley and the remaining tablespoons lemon juice and pulse until smooth. Add the kosher salt and season to taste with pepper.
2. SALT: In a small bowl, combine the sea salt flakes and lime zest with your fingers. Set aside.
3. Cut the remaining garlic cloves in half and rub, cut side down, onto one side of each slice of toasted bread. Spread the artichoke mixture generously among the slices, place on a platter and serve with radishes standing up in the artichoke mixture and sprinkled with a tiny pinch of the lime salt (so you can see it on the radishes); or, spoon the artichoke mixture into a serving bowl and serve with the bread slices on the side. Garnish with the radishes and lime salt.

- 1 tablespoon olive oil
- 12 ounces frozen artichoke hearts, thawed and patted dry
- 2 cups baby spinach
- 2 cloves garlic, chopped
- 2 tablespoons fresh lemon juice, plus 1 teaspoon
- 1/4 cup Parmigiano-Reggiano cheese, grated
- 3 tablespoons feta cheese, crumbled
- 2 tablespoons Italian parsley, chopped
- 1/4 teaspoon kosher salt
- Freshly ground black pepper
- LIME SALT GARNISH:**
- 2 tablespoons sea salt flakes
- 1 lime, zested
- SERVING:**
- 1 baguette, sliced into thin rounds and toasted lightly
- 2 cloves garlic, halved
- 4 radishes, very thinly sliced, for garnish
- Yield: 32 pieces**

Per Serving (excluding unknown items): 139 Calories; 3g Fat (19.2% calories from fat); 5g Protein; 23g Carbohydrate; 3g Dietary Fiber; 2mg Cholesterol; 1385mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fruit; 1/2 Fat.

Carolyn T's Blog: tastingspoons.com