

## Crispy Parmesan Artichoke Hearts

Yields: 4 servings	Prep Time: 15 minutes	Cook Time: 30 minutes	Total Time: 45 minutes
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### Ingredients:

- 1 can (14 oz) artichoke hearts, drained and rinsed
- 1 c freshly grated parmesan cheese
- 1 c panko breadcrumbs
- 2 tsp garlic powder
- 2 tsp dried oregano
- 3 tbsp extra virgin olive oil
- Salt and pepper to taste



### Instructions:

1. Preheat oven to 400F.
2. Pat the drained artichoke hearts dry with paper towels.
3. In a bowl, mix together the parmesan cheese, panko breadcrumbs, garlic powder, oregano, salt, and pepper.
4. Coat each artichoke heart in olive oil using tongs, then roll them in the breadcrumb mixture until fully coated.
5. Place on a parchment-lined baking sheet with space between each piece.
6. Bake for 25-30 minutes or until golden brown and crispy.
7. Let cool slightly before serving.