

Crispy Artichoke Hearts

Ingredients for Crispy Artichokes:

As needed	Vegetable Oil for Frying
14 oz.	Ambrosia ® Artichoke Hearts Drained Cut in Half
1/2 cup	All Purpose Flour
2 each	Eggs Large Beaten
1 cup	Panko Bread Crumbs

Ingredients for Rosted Pepper Dripping Sauce:

1/2 cup	Ambrosia ® Fire Rosted Red Peppers
1/2 cup	Mayonnaise
1/2 cup	Cream Cheese Softened
1/2 cup	Cheddar Cheese Shredded
2 tbsp.	Espirit de Paris ® Smooth Dijon Mustard
1 clove	Garlic Minced
1/8 tsp.	Black Pepper Ground

Instructions:

Crispy Artichokes

- Preheat vegetable oil to 350°F.
- In a large bowl, combine artichokes and flour; toss until olives are lightly coated. Shake off excess flour.
- Dip artichokes into beaten egg. Remove from egg, letting excess egg drain. Then toss in panko breadcrumbs, coating evenly.
- Fry artichoke hearts about four minutes, or until golden brown. Remove from oil and drain.

Roasted Pepper Dipping Sauce

- Mix all ingredients to combine. Warm sauce in small saucepot over low heat until cheese is melted. Serve warm with fried artichoke hearts.



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