

# Braised Artichokes with Roasted Asparagus and a Mint-Chive Dressing

By Kathy Gunst

You can make this dish ahead of time. Serve with warm crusty bread.

## Ingredients:

1/2 pound asparagus, ends trimmed  
1 teaspoon olive oil, plus ¼ cup  
2 tablespoons chopped fresh chives  
2 large artichokes, peeled away to the heart  
Juice of 2 small lemons  
Salt and pepper to taste

## Vinaigrette Ingredients:

1 teaspoon Dijon-style mustard  
1 teaspoon plain yogurt  
Salt and pepper  
1 ½ tablespoons minced chives  
1 ½ teaspoons chopped fresh mint  
Juice from 1 large lemon  
¼ cup olive oil

## Instructions:

Preheat the oven to 475 degrees. Place the asparagus in a small roasting pan or ovenproof skillet and sprinkle with the teaspoon of oil, salt, and pepper. Roast for about 8 to 10 minutes, or until just tender.

Place the artichoke hearts in a medium skillet and add 2 cups water and the juice of 1 lemon and 1 tablespoon olive oil. Bring to a boil, reduce the heat and let cook, stirring the artichokes from side to side, for about 15 to 20 minutes, or until tender when tested with a small, sharp knife. Spoon the cooking liquid on top every few minutes. Drain and remove. Cut into thin or thick slices.

Make the vinaigrette: mix the mustard, salt and pepper. Add the chives and mint. Stir in the lemon juice and then the olive oil. Add the yogurt and stir until smooth.

Place the asparagus on a large serving platter. Arrange the cooked artichokes on top. Drizzle the vinaigrette on top. Serve warm or room temperature.