



## Artichoke Hearts with Citrus Zest

1 jar (12 oz./375 g.) water-packed artichoke hearts

3 tbs. extra-virgin olive oil

Grated zest of 1 lemon

2 tsp. fresh lemon juice

1 tsp. minced fresh flat-leaf parsley

1/2 tsp. sea salt

1-1 1/2 tsp. mixed red and black peppercorns

2 tbs. capers or small caper berries, rinsed

Drain and rinse the artichoke hearts, then pat dry. If the hearts are whole, cut into quarters lengthwise. Set aside.

In a large bowl, stir together the olive oil, lemon zest, lemon juice, parsley, salt, peppercorns and capers with a fork. Add the artichoke hearts and turn gently to coat. Cover and let stand at room temperature for 1 hour, then cover and refrigerate for at least 24 hours or up to 3 days to allow the flavors to blend. Bring to room temperature before serving. Makes 2 cups (10 oz./315 g.)

**WILLIAMS  
SONOMA**  
CALIFORNIA

  
**M. H. Alshaya Co.**

Find more Recipes Of The Week on Instagram @williamssonomamena. To learn how to cook this and other delicious recipes, contact our store to book a public or private cooking class at 2228 3101.