

ROASTED ARTICHOKE AND ASPARAGUS DIP WITH OREGANO OIL PITA CHIPS

This recipe is a perfect one for a slow Sunday afternoon. You could make this dip at your convenience and, while it's best served at room temperature, you could serve while still warm or straight from the refrigerator. It would make the perfect picnic snack

Ingredients.

2 14oz cans quartered artichoke hearts, drained
8 asparagus stalks, woody ends trimmed and discarded, cut into 2" pieces
2 green onions, white and light green parts only
1 garlic clove, minced
1 package of pitas (the kind that open like pockets, one package usually contains 4-6 whole pitas), cut into 8 wedges
extra virgin olive oil
a few sprigs fresh oregano or marjoram
1/4 cup mayonnaise or Vegeniase
kosher salt
freshly ground black pepper

Directions.

Preheat your oven to 375° F.

Pour 1/3 cup olive oil into a small saucepan and warm over medium-high heat until it just starts to appear thin and clear. Toss in a few sprigs of fresh oregano or marjoram, turn off the heat and allow it to cool to room temperature. Set aside a few tablespoons of the oregano oil to use later.

Paint each side of your pita wedges with a little bit of the oregano infused olive oil, sprinkle salt and place in a single layer on a baking sheet. Cook in the oven for 12 minutes, flipping them over at the 6 minute mark. They should be lightly golden. Transfer the chips to a bowl and allow them to cool. They will crisp up as they cool down.

Toss the artichoke hearts, asparagus, and green onions onto the baking sheet. Drizzle with a couple tablespoons of olive oil, sprinkle with a pinch of salt and a few turns of freshly ground black pepper. Toss to coat.

Roast the vegetables until they are soft and starting to brown slightly around the edges, about an hour. Add the garlic clove, toss, and pop the pan back in the oven for another minute to soften the garlic flavor a bit. Remove the pan from the oven and allow the vegetables to cool for a few minutes.

Transfer all the vegetables from the food processor along with 1/4 cup mayonnaise or Vegeniase and a few tablespoons of the remaining oregano oil. Whiz until it's smooth,

season to taste with salt and pepper, transfer to a bowl, top with a little more oil and serve along with the pita chips.

Serves 4-6.

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