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▶▶▶ June 2015 ◀◀◀

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Stuffed Artichokes

- 3 Cans Artichokes In Water, reserve water
- 8 Oz Cream Cheese
- $\frac{3}{4}$ Cup Grated Parmesan Cheese
- $\frac{1}{8}$ Cup Chopped Fresh Chives
- 2 Roma Tomatoes
- $\frac{1}{4}$ Cup Seasoned Breadcrumbs
- Salt & Pepper, to taste

Drain artichokes on paper towel upside down. With a sharp small knife, cut around inside of artichoke to loosen center, remove. Mix cream cheese, Parmesan cheese (reserving $\frac{1}{8}$ cup,) breadcrumbs and chives. Add salt and pepper. Using a small spoon, fill centers of artichokes with mixture. Arrange in an 8 inch round baking dish. Slice tomatoes and place on top of each artichoke. Sprinkle reserved Parmesan cheese over tomatoes. Pour liquid from artichokes to cover bottom of dish. Bake in a 400 degree oven, uncovered, approximately 25 minutes, or until Parmesan cheese is golden brown.

Makes 4-6 servings