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Crispy Artichoke Dippers

Prep Time: 10 Minutes

Cooking Time: 2 Minutes

Serves 2

Ingredients:

1 each 12" Garlic Herb Wrap (10252)

Egg Wash to brush

10 Pieces Artichoke Hearts , cut into ¼'s

2 oz. vol. Lemon Thyme Aioli , see related recipe

Directions:

1. Cut tortillas into elongated triangle wedges with 1 ¾" bases.
 2. Place quartered artichoke hearts on the base of each tortilla wedge and brush edge of each strip with egg wash.
 3. Tightly roll to close and secure with a skewer.
 4. Place on a parchment lined ½ sheet pan and tightly wrap with plastic until ready for use.
 5. When ready to serve, place in a 350 fryer for approximately 1 minute or until tortilla and artichoke edges begin to turn golden brown.
 6. Remove from fryer and drain.
 7. Serve immediately with a side of lemon thyme aioli.
 8. Garnish with shredded parmesan cheese if desired.
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Lemon Thyme Aioli

Serves 1

Ingredients:

2 oz. vol. Lemon Juice
1/2 tsp. Lemon Zest
2 1/2 tsp. Fresh Thyme
1 tsp. Fresh Garlic , minced
2/3 cup Mayonnaise
Salt and Pepper to taste

Directions:

1. Fold all ingredients together in a mixing bowl until thoroughly comined.
2. Place in a storage container.
3. Label, Date and Refrigerate.