Baked Artichoke Squares

Description

The thing about these Baked Artichoke Squares is that they're not the prettiest looking appetizer. What they lack in beauty, they make up in taste.

Summary

Yield: 16
Prep Time: 45 minutes
Category: Appetizers
Cuisine: American

Ingredients

- 12 oz marinated artichoke hearts
- 1 medium onion finely chopped
- 2 clove garlic finely chopped
- 4 eggs
- 1 dash Tabasco
- 1/2 tsp oregano
- 2 cup sharp cheddar grated
- 1 cup breadcrumbs seasoned

Instructions

Preheat oven to 325F.

Spray a 9 inch baking pan with cooking spray and set aside.

Add the juice from one jar of artichokes to a small skillet with the onions & garlic and saute over medium high heat until onions are translucent, 4-5 minutes.

Take the artichokes out of the other jar and chop them, discarding the juice.

In a medium bowl, beat the eggs, add the Tabasco and breadcrumbs and stir.

Stir in the artichokes, onions and cheese. Season with salt and pepper.

Bake for 30 minutes. Let cool briefly. Cut into squares and serve warm or at room temperature.