
Alcachofas Salteadas con Jamon

Sautéed Artichoke Hearts

From the Manassas Gourmet Club - 3 to 4 servings

Quantity	Ingredients	Preparation Notes
1 Can	14 oz Artichoke Hearts, drained	• Cut artichoke hearts into halves • Heat oil in 10" skillet until hot
2 Tbsp	Olive Oil	• Cook and stir artichoke hearts and ham in oil over medium heat until hot and hearts are golden brown about 6 - 8 minutes
1/4 C	Chopped Italian Prosciutto or Spanish Serrano Ham	• Stir in pepper
1/8 tsp	Coarsely Ground Pepper	• Sprinkle with parsley before serving
	Snipped Parsley	