

# in the kitchen

PITTSBURGH'S HOME FOR KITCHENWARES

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## Artichoke Gratin with Pancetta & Gruyère

Serves 4 - 6

This gratin is perfect for artichoke lovers! The tender artichoke hearts are accented by the nutty, melted gruyère, crispy pancetta, and topped off with a golden layer of breadcrumbs. It's a delicious side dish that you'll love to serve!

### **Ingredients:**

6 oz pancetta, diced in 1/4" dice  
2 tablespoons butter  
1/3 cup Panko breadcrumbs  
2 tablespoons olive oil  
1 garlic clove, minced  
1 lb frozen artichoke hearts, thawed, quartered  
1 teaspoon fresh thyme  
1 tablespoon fresh parsley  
1/2 teaspoon Kosher salt  
1/4 teaspoon black pepper  
1/8 teaspoon cayenne pepper  
3/4 cup vegetable broth  
1 cup Gruyère cheese, grated

### **Directions:**

1. Preheat the oven to 400°F.
2. In a large skillet over medium heat cook the pancetta until crispy and browned. Once the pancetta is cooked, drain on a paper towel-lined plate to soak up any excess grease.
3. In the same skillet over medium heat, melt the butter and stir in the breadcrumbs. Stir and toast until they are coated, golden brown, and fragrant. Remove from the skillet and place in a small bowl.
4. In the same skillet over medium-high heat, heat the olive oil. Add the garlic and cook until fragrant, about 2 minutes. Add the artichoke hearts, thyme, parsley, salt, pepper, and cayenne, and cook until the artichokes are tender, roughly 3-5 minutes.
5. Add the vegetable broth and bring to a simmer.
6. Stir in the Gruyère, mix in the pancetta, and sprinkle the top with the toasted bread crumbs. Transfer the skillet to the oven and bake for 8-12 minutes or until dish is bubbling hot and the top is golden brown. Broil for 1-2 minutes for additional browning, as needed. Enjoy immediately.