



Instant Pot Herb & Wine Artichokes

Makes 3 servings

Ingredients:

3 Ocean Mist Farms® Artichokes
1 lemon, cut in half
½ cup white wine
2 rosemary sprigs
2 thyme sprigs
½ cup butter
2 tsp garlic, minced
½ tsp thyme, minced
½ tsp rosemary, minced
1 lemon, sliced

Instructions:

Cut off one third of the artichoke tops. Trim the bottom stems close to the base. Trim off the prickly point of each leaf with a pair of kitchen scissors. Rub cut lemon half over artichokes to prevent browning.

Remove rack from Instant Pot. Add wine, and rosemary and thyme sprigs. Place rack back in the Instant Pot. Place artichokes on top of rack. Cook on high pressure for 20 minutes. Remove artichokes and set aside. Remove rack and herb sprigs. Add butter, garlic, and minced thyme and rosemary to the Instant Pot. Turn on saute mode for 3 to 5 minutes, and cook until butter is melted and sauce is aromatic. Remove sauce from Instant Pot. Pour half of butter sauce over artichokes. Serve with lemon slices. Use remaining sauce for dipping.

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