

Artichoke Spinach Dip Bruschetta with Seared Sweet Peppers

July 2014 by Camine Pappas

INGREDIENTS:

1 small radius loaf of good French bread, sliced into quarter inch slices and toasted on each side under broiler
1 5.3 oz. container Greek yogurt
1 can small artichoke hearts, drained thoroughly, and chopped
1 C finely grated fresh Parmigiano-Reggiano cheese
2 heaping T mayonnaise
1/8 t thyme leaves
1/8 t rosemary leaves
½ t crushed red pepper flakes
½ C cooked spinach, all moisture pressed out, chopped
3 1/8" slices of white onion, diced small
Pepper
Juice from one lemon divided into 1 teaspoon and 2 teaspoons
1 large orange sweet pepper cut into long strips
1 T canola oil
Salt
1 T red wine vinegar
1/8 t allspice



DIRECTIONS:

Toast bread, set aside. Preheat oven to 375 degrees.

In a large fry pan, heat the 1 T oil. Add the peppers and let sear on high heat. When there is charring on the peppers and they become a bit soft, add a bit of salt, and black pepper, then the lemon juice (first) and then the vinegar. Then sprinkle lightly with allspice. Let cook until lemon juice is reduced. Remove from pan and let cool in a bowl.

In another large bowl, combine yogurt, artichoke hearts, spinach, cheese, mayo, herbs, lemon juice, onion, red pepper flakes, and black pepper, (you don't really need a lot of extra salt, as the parmesan cheese is salty, as are the chokes.) Add more mayo if it needs to be more moist. It should be VERY gooey and moist. Combine. Place all ingredients in a small casserole dish. Cook for 35 to 40 minutes, until edges are brown. Serve by spreading warm dip on bread and then topping with cool orange pepper slice.