

Sun-Dried Tomato Artichoke Buttons

Submitted by Janet Esperson
From Television Food Network
Serves 15 buttons

Oil packed sun-dried tomatoes may be used in lieu of oven-drying your own. Larger types of fresh mozzarella, cut into bite-size pieces, can be used in place of cherry tomato size mozzarella balls.

Ingredients

- 8 Roma tomatoes, cored and sliced lengthwise
- 2 Tbsp balsamic vinaigrette
- Salt and pepper
- 2 (14-oz) cans artichoke bottoms, rinsed and drained
- 2 Tbsp lemon juice
- 12 balls fresh mozzarella in water, cherry tomato size
- ¼ c jarred basil pesto

Directions

Tomatoes

- Preheat the oven to 250 degrees. Line a baking sheet with parchment paper.
- Slice the ends off each tomato, cut them in half lengthwise and carefully remove the seeds.
- Put the tomatoes in a bowl, toss with the balsamic vinaigrette, and season with salt and pepper.
- Place the tomatoes cut side up on the baking sheet and roast for 3 hours.
- Transfer the tomatoes to a plate to cool.
- Tomatoes can be made ahead and kept covered in the refrigerator for 2 days.

Assembly

- Preheat the oven to 400 degrees. Line a baking sheet with parchment paper.
- Put the artichoke bottoms into a bowl and toss with the lemon juice. Let sit for 5 minutes.
- Rinse the artichokes with cold water and pat them dry. Trim the bottoms so that they will sit flat and arrange on the baking sheet.
- Top each artichoke with half a roasted tomato, a mozzarella ball, and a teaspoon of pesto. Put them into the oven and roast for about 5 minutes.
- Serve immediately.

