



ARTICHOKES with Balsamic Vinaigrette

4 servings

2	jars (5 oz/170 mL ea.) PASTENE Marinated Artichoke Hearts, well drained	2
1/3 cup	PASTENE Pitted Olives, sliced	75 mL
1 tbsp	fresh chervil, chopped	15 mL
1 tbsp	PASTENE Balsamic Vinegar	15 mL
2 tbsp	PASTENE Extra Virgin Olive Oil	30 mL
1/2 tsp	fresh lemon juice	2 mL
	salt and pepper	
	PASTENE Roasted Peppers, cut in strips	

- In a bowl, stir together all ingredients until artichokes are well coated. Garnish with roasted red pepper strips.
- Serve immediately, cold, as a side dish or appetizer.