

## Crispy Baked Artichoke Hearts - The Appetizer Everyone Will Love

Crispy Baked Artichoke Hearts - A Quick, Crowd-Pleasing Appetizer



OVEN  
**400°F**

TIME  
**20 min**

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SAVE  
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### INGREDIENTS

- 15 oz can quartered artichoke hearts, drained
- ... cup unsalted butter, melted
- $\frac{1}{2}$  teaspoon garlic powder
- ... cup grated Parmesan cheese
- ... cup plain breadcrumbs

### DIRECTIONS

1. Preheat and Prepare: Preheat your oven to 400°F.
2. Line a baking sheet with parchment paper for easy cleanup.
3. Dry the Artichokes: Pat drained artichoke hearts with a paper towel. This helps them crisp in the oven.
4. Mix Coatings: In a small bowl, mix melted butter and garlic powder.
5. In another bowl, combine : Parmesan cheese and breadcrumbs.
6. Coat Each Heart: Dip each artichoke piece in the butter mixture, then dredge in the breadcrumb-Parmesan coating.
7. Place on the lined baking sheet.
8. Bake to Golden Perfection: Bake for 18 minutes, flipping halfway through.
9. Remove once they're golden brown and fragrant.
10. Serve and Enjoy: Let them cool slightly before serving.
11. Serve warm, optionally with marinara, aioli, or lemon wedges.

### SWAPS & NOTES

and Swaps Artichoke Hearts : Use quartered hearts packed in water, not marinated, for best results.

Breadcrumbs : Plain is classic, but panko adds extra crunch.

Butter : Swap with olive oil for a dairy-free twist.

Seasoning : Feel free to add Italian seasoning or a pinch of chili flakes for extra flavor.

## TIPS FOR SUCCESS

Dry thoroughly : Moisture is the enemy of crispiness.

Flip gently : A spatula or tongs works best to keep the coating intact.

Double the batch : These go fast, so make extras!

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/crispy-baked-artichoke-hearts-the-appetizer-everyone-will-love/>