

Toasted Artichoke Sandwich

Servings: 6

INGREDIENTS

- 1 c Rykoff-Sexton International™ artichokes, drained and grilled
- ½ c cream cheese, whipped
- 1 t vegetable seasoning, no salt
- 6 ea Chef's Line™ 9-grain sprouted buns
- 2 ea baby romaine, cut in half
- 2 T Paris dressing
- 2 ea roma tomatoes, sliced

PREPARATION

In mixing bowl, blend artichokes, cream cheese and vegetable seasoning. Toast buns in a 350° oven for 2 minutes. Portion artichoke mixture on heated bun bottoms. Top them and wrap in foil. Bake in 350° oven for 5 minutes. Dip baby romaine cut-side down in Paris dressing and place on charbroiler for 10 seconds on each side. Slice romaine thinly. Unwrap sandwich and place two tomato slices on each sandwich and top with grilled lettuce. Garnish tops with leftover diced tomato bits and dressing.

