

# Cookstown Greens Roasted Jerusalem Artichokes

Created by Chef Andrew



Ready in **45 minutes**

Serves **2-3 people**

## Ingredients

- 1lb. Cookstown Greens Jerusalem Artichokes
- 3 tbsp. Olive Oil
- 1.5 tsp Rosemary, fresh, finely chopped
- Salt & Pepper
- A touch of love

## Preparation

- Preheat oven to 350 F
- Chop Jerusalem Artichokes into large uniform pieces. (approx. 3-4 pieces per artichoke).
- Toss together chopped Artichokes, Olive Oil, Rosemary, Salt & Pepper.
- Place in roasting dish and cook in preheated oven for 45 minutes, or until soft.

## Tips

Jerusalem Artichokes can be prepared the same as potatoes, try them in place of potatoes in your favourite recipes!

Garnish - serve with aioli or drizzled with truffle oil.