



Ingredients

250g artichoke hearts,
1 punnet cherry tomatoes, halved,
250g black olives, pitted,
300g bocconcini cheese,
16-20 bamboo skewers,

Dressing

1 tablespoon lemon juice,
1 clove garlic, crushed,
1 teaspoon dried oregano,
2 tablespoons olive oil,
Salt & cracked pepper, to taste,

Balsamic vinegar Glaze



Method

1. Place the marinade ingredients in a bowl and mix well. Refrigerate.
2. Slice artichokes & cheese into bite-size pieces. Thread artichokes, tomatoes, cheese and olives onto skewers in order.
4. Brush with dressing and serve. This recipe is delicious drizzled with balsamic vinegar Glaze, if preferred.
5. The skewers can be made a couple of hours in advance. Refrigerate covered with plastic wrap and brush with dressing before serving.

Serves 4-6

