



## **ARTICHOKE HEARTS WITH CAPERS AND DILL**

*(Anginares Salata me Kapari kai Anitho)*

A salad that brings fresh, vibrant flavor to the table any time of the year.

Several leaves of Boston bibb lettuce, rinsed and patted dry

1 14-ounce jar artichoke hearts, rinsed and drained

2 tablespoons Krinos Capers, rinsed and drained

3 hard-boiled eggs, cut into quarters

1/4 cup Krinos Extra Virgin Olive Oil

2 tablespoons fresh strained lemon juice, or more, to taste

Salt and freshly ground black pepper

1/4 cup snipped fresh dill

Place the lettuce leaves on a medium platter. Place the artichokes, capers, and eggs over the lettuce, tossing gently to combine.