

Fried Buffalo Artichoke Hearts



INGREDIENTS

- 2 (14 oz) cans artichoke hearts, drained
- 1/2 C all-purpose flour
- 1 1/2 tsp kosher salt
- 1 tsp garlic powder
- Black pepper to taste
- 2 large eggs
- 2/3 C + 2 Tbsp buffalo sauce, divided
- 1 1/2 C panko breadcrumbs
- Oil of your choice for frying
- Ranch dressing, for serving

**Pair with
your
favorite
dipping
sauce**

INSTRUCTIONS

1. Cut artichoke hearts in half lengthwise and pat dry thoroughly.
2. In three bowls: flour mixed with salt, garlic powder, and pepper; eggs whisked with 2 Tbsp buffalo sauce; panko breadcrumbs.
3. Dredge each artichoke heart in flour, dip in egg mixture, then coat in panko.
4. Heat about 2 inches of oil in a heavy pot to 370°F.
5. Fry artichoke hearts in batches until golden, 3–4 minutes. Drain on paper towels.
6. Warm remaining buffalo sauce in a small saucepan.
7. Toss fried artichokes in sauce and serve immediately with ranch dressing.

