**Artichokes Al Ajillo**

**Ingredients**

* ½ cup virgin olive oil
* 2 tablespoons butter
* 1 bulb garlic, peeled and minced
* 10 cherry tomatoes cut in half
* 2 tablespoon dry white wine
* 1 can or 1 package of artichoke hearts (about 2 cups)
* Freshly cracked pepper
* Sea salt

**Instructions**

1. Add olive oil and butter into a skillet and turn heat to medium
2. Add garlic and cook stirring often for 2 minutes. If garlic is turning brown too quickly turn heat to low
3. Add tomatoes and cook stirring for 2 minutes
4. Add wine and cook down for 2 minutes
5. Add artichoke hearts and cook for 5 minutes.
6. Add pepper and salt to taste
7. Garnish with rosemary sprig (optional)
8. Serve