

## Rabbit with artichokes onions potatoes and rosemary



Recipe by: **Antonio Carluccio**

**Serves: 4**

### Ingredients

- 8 small artichokes, trimmed and quartered
- 1 rabbit, broken down into chunks
- 1 onion, peeled and chopped
- 750g new potatoes, halved if large
- 2 teaspoons rosemary needles
- 6 tablespoons olive oil
- Extra rosemary sprigs, to garnish

### Method

*Preparation: 20 minutes*

*Cooking: 1 hour*

1. Preheat oven to 200°C.
2. Place the artichokes, rabbit pieces, onion and potatoes in a large roasting dish. Sprinkle with rosemary and drizzle with olive oil. Season with salt and pepper to taste and toss to coat.
3. Roast in oven for 30 minutes. Take out, mix ingredients well and return to the oven for 30 minutes, after which rabbit should be cooked through and potatoes tender.
4. Serve with rosemary sprigs.