

Rachel's Tapenade

Courtesy of 692 Olive, Inc.

Ingredients

¾ pound pitted black olives, such as Kalamata or a mixture
2 tablespoons capers, drained and rinsed
2 cloves minced garlic
1 anchovy filet (optional)
1 teaspoon Dijon mustard
5 sprigs fresh thyme leaves, finely chopped
3 tablespoons chopped parsley
¼ teaspoon crushed red pepper
2 tablespoons 692 Olive White Oregano Balsamic
½ cup 692 Olive Tuscan Herb Extra Virgin Olive Oil

Directions

Combine all ingredients in the bowl of a food processor, pulse to combine well, then continue to process until mixture is coarsely pureed. Taste for seasoning, then serve as a dip with crusty bread with goat cheese, grilled vegetables or chicken, or tossed with cooked pasta and fresh herbs.

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