

Starters, Sides, and Complements

Olive Tapenade

**Vegan, Gluten-Free*

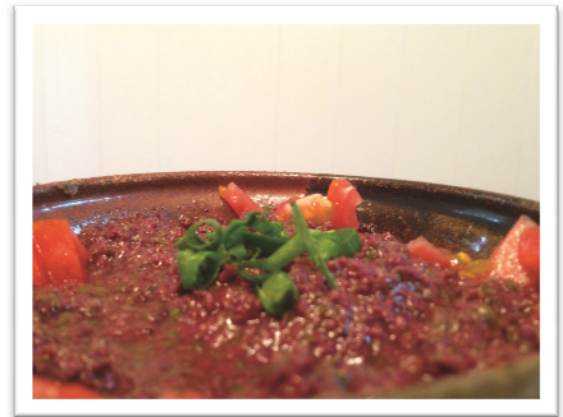
This tapenade works wonderfully as a dip with pita bread or on top of crostini. It also makes a great sandwich spread. Spread it on some bread and top it with some sautéed tomato and mushrooms.

You'll Need

- 2 cloves garlic, peeled
- 1 cup pitted Kalamata olives
- 1 tablespoon capers
- 3 tablespoons chopped fresh parsley
- 1 tablespoon lemon juice
- 2 tablespoons olive oil

Directions

- Place the garlic cloves into a blender or food processor; pulse to mince.
- Add the olives, capers, parsley, lemon juice, and olive oil.
- Blend until everything is finely chopped.



Play with your Food!

- Try this recipe with chives instead of parsley or just add some chives to the tapenade.
- Try 2 teaspoons of red wine vinegar instead of the lemon juice.

Medwell Kitchen Tested