

Olive & Sun-Dried Tomato Tapenade

Swick

Makes 2 cups | Active Time: 30 minutes | Total Time: 30 minutes

Step 1: Preparing the Tapenade

- 1 to 2 cloves garlic
- 1 1/2 cups kalamata olives, pitted
- 1/2 cup sun-dried tomatoes
- 2 tbsp capers
- 2 tbsp flat-leaf parsley
- 1/3 to 1/2 cup extra-virgin olive oil

To prepare the tapenade, in a food processor, pulse to mince the garlic. Then, add the olives and pulse until quite fine, but not until it is paste-like. Remove the olives and set them aside.

Next, roughly chop the sun-dried tomatoes. If using oil-packed tomatoes, drain first.

Place the tomatoes into the food processor and blend until quite fine (like the olives). Then add the capers and parsley and pulse a few times.

At this point, you can either add the olives back to the food processor and pulse a few times, while adding the olive oil, or simply add the tomato mixture to the olives and mix by hand.

Mixing the ingredients by hand at this stage will result in a tapenade with a more rustic texture. Add olive oil until you reach the desired consistency.

This tapenade goes particularly well with crostini and crackers, such as these [Cassava Crackers](#) and this [Cashew Cream Cheese Base](#).