

Super Easy Olive Tapenade

Servings: 4-6

Ingredients

1 cup pitted olives
2 tbsp capers
3 tbsp olive oil
1 tsp Red Wine Vinegar
½ tbsp Crushed garlic
1 tbsp Lemon juice
2 tbsp Fresh chopped parsley
½ tsp Dried oregano
⅛ tsp salt |
⅛ tsp Black pepper



Instructions

Add all the ingredients to a food processor.
Pulse until you have the desired consistency - a chunky consistency is nicer.
Serve with crackers (my Nutty Seed Crackers are perfect!)
Store the leftovers (if there are any) in the fridge for up to two weeks.

Note: You can use any olives as long as they are pitted.