

MIXED OLIVE TAPENADE

By Vegan Chow Down

www.veganchowdown.com

3/4 cup mixed olives (I used black, green, and kalamata—this is what makes the tapenade so use your favorite kinds!)

1 cup fresh parsley leaves (packed in cup)

1/4 cup extra-virgin olive oil

2 large garlic cloves

1 TBS capers

1 TBS lemon juice

black pepper to taste (optional)

Place all the ingredients except the oil and pepper in a food processor and pulse until ingredients are chopped up.

Add in the oil and pulse until the mixture is well blended.

Taste the mixture and add the pepper if using. Stir well, taste again, and add more if desired.

Serve immediately or keep refrigerated in an air-tight container. Let the pesto warm to room temperature before using.