

Vegan Olive Tapenade



Servings:
8-10

Ingredients

- 6 oz **Black Olives**, drained
- 6 oz **Kalamata Olives**, drained
- 3 cloves **Garlic**, chopped
- 1/3 cup **Olive Oil**
- 2 tsp **White Wine Vinegar**
- ¼ cup **Fresh Parsley**, chopped
- 1 tsp **Dijon Mustard**
- 1 tsp **Dried Oregano**
- - **Salt & Pepper to Taste**

Method of Preparation

Step 1

Add all ingredients to a food processor or blender.

Step 2

Pulse until well minced, stopping and scraping down the sides as needed. Add additional olive oil as desired.

Step 3

Serve with Dave's sliced Baguette or your favorite vegan crackers!

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