

*Everyday Healthy! Everyday Delicious!*

From the Kitchen of Janice Feuer Haugen

## **Sun-Dried Tomato & Greek Olive Tapenade**

A boldly flavored and vegan version of tapenade—the classic Provençal condiment. As with all tapenades, the flavor improves when made at least the day before you serve it.

Serve with sliced jicama, carrots and cucumber and/or with Belgian endive or baby romaine lettuce leaves and an assortment of crackers.

Makes 1 rounded cup

$\frac{3}{4}$  cup sun-dried tomatoes packed in olive oil

8 ounces pitted, drained Kalamata olives, 1 rounded cup

$\frac{1}{4}$  cup lightly packed Italian flat leaf parsley

Place all of the ingredients in a food processor and chop into a coarse paste using the pulse button.

