

Tapanade (from Clean Food) **(Good on all days)**

Makes 1 ¼ cup

1 cup black and green olives, pitted

1 cup roasted red pepper

2 garlic cloves, peeled

¼ cup chopped fresh parsley

1 tablespoon vegetable stock

Freshly ground black pepper

Extra virgin olive oil

1. Combine olives, roasted pepper, garlic, parsley and vegetable stock in food processor and pulse to chop ingredients. Be sure not to puree—chunks are good! Season to taste with pepper and drizzle with olive oil. Cover and refrigerate for 3 hours. Before serving, stir and bring to room temperature.