

Kalamata Olive Tapenade

Ingredients

- 3 cloves garlic, peeled and roughly chopped
- 1 cup pitted Kalamata olives
- 2 tbsp capers
- 3 tbsp chopped fresh parsley
- 2 tbsp lemon juice
- 2 tbsp olive oil
- Salt and pepper to taste
- 1 bag Stacy's® Multigrain Pita Chips

How to make it

1. Combine the garlic, olives, capers, and parsley in a food processor and pulse a few times to get things started.
2. Add in the lemon juice and olive oil and process again until a uniform, but still a little chunky consistency is achieved.
3. Taste and adjust seasonings as needed. Olives and capers are fairly salty so you may not need to add any additional salt.
4. Serve with Multigrain Pita Chips and parsley garnish.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	0 min	10 min	6

Made with



Stacy's® Multigrain Pita Chips