

Almond Olive Tapenade

Recipe from Gourmet Nutrition

Ingredients

- 1/2 cup Kalamata olives (pitted, whole or sliced)
- 2 tbsp Almonds (crushed)
- 2 tbsp shallots (peeled, rough chopped)
- 1 clove fresh garlic
- 1 tsp capers
- 1 tsp dijon mustard
- 1 tbsp fresh parsley (rough chopped)
- 1 pinch pepper
- 2 tbsp infused olive oil

Instructions

- Combine all the ingredients in a blender or mini food processor and puree until combined. Mixture should still have a course texture.

Notes

Makes an awesome filling for stuffed chicken breasts or spread on top of a roast chicken breast, with eggs, as a dip or on your charcuterie board.