

GREEN OLIVE TAPENADE

Ingredients

- 1 1/2 cups pitted Castelvetrano olives (one small jar, drained)
- 1 1/2 cups pitted medium green ripe olives (one can, drained)
- 1/2 tsp lemon zest
- 2 tsp lemon juice
- 1 1/2 Tbsp non pareil capers, drained
- 2 to 3 plump cloves of garlic (adjust to taste)
- 1 to 2 pinches red pepper flakes
- 3 Tbsp fresh basil or parsley
- 1/4 cup extra virgin olive oil, plus more to taste
- Fresh ground black pepper

Directions

1. To the work bowl of a food processor fitted with the S blade, add the olives, lemon zest and juice, capers, garlic, red pepper flakes, herbs, olive oil, and a few twists of freshly ground pepper.
2. Pulse the food processor 5-6 times. Scrape down the bowl and pulse again a few more times for a relish (chunkier) or longer for a paste or spread. Taste for seasoning adjustment.
3. Drizzle in a few more tablespoons of olive oil if desired to adjust consistency.
4. Store at room temperature if serving within a few hours. Otherwise, store in a lidded container, in the fridge, for up to two weeks.