

Roasted Red Pepper & Sun-Dried Tomato Tapenade

Make this tapenade in a food processor faster than you can select and pay for a prepared appetizer at the supermarket! The ingredients are items you can have on hand to make at a moment's notice. This recipe was created for the Pampered Chef manual food processor, but I've rewritten the recipe so that it can be made in any food processor. Serve on anything, crackers, chips, baguette slices, toasts or even as a dip for veggies.

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| 1 | garlic clove | 1 | Tbs balsamic vinegar |
| ½ | cup fresh parsley | 2 | Tbs olive oil |
| ½ | cup Sun Dried Tomatoes in oil | ⅓ | cup kalamata olives pitted |
| ¼ | cup walnut pieces | 1 | cup jarred roasted red peppers |

- 1 Place garlic in food processor and process until minced. Add a handful of parsley leaves and mince.
- 2 Add tomatoes, walnuts, oil, vinegar and pulse until coarsely chopped. Then add olives, pulse again. The final step is to add the roasted red pepper, Pulse until mixture is combined and ingredients still look a little chunky, but spreadable.

Servings: 16

Yield: 2 cups

Preparation Time: 5 minutes

Total Time: 5 minutes

Nutrition Facts

Nutrition (per serving): 41 calories, 31 calories from fat, 3.5g total fat, 0mg cholesterol, 72.2mg sodium, 89.2mg potassium, 2.1g carbohydrates, <1g fiber, <1g sugar, <1g protein.

Source

Author: Pampered Chef Season's Best - Fall/Winter 2011

