



Olive Tapenade

The delightfully robust flavors of this updated classic make this rustic spread perfect as a dip, in salads or layered with your favorite hummus!

Hand-crafted using only the best ingredients, featuring kalamata olives, garlic, capers and Arbequina extra virgin olive oil.



Polenta Bruschetta with Olive Tapenade

Bring 23 ounces of vegetable stock to a boil, reduce to a simmer. Stirring continuously, add 5 ounces of instant polenta in a steady stream, cook for 5 minutes until thickened. Stir in 2 Tbsp chopped fresh basil, and season with salt and pepper. Spread in an oiled shallow pan (8"x8"), allow to set for 1 hour. Cut the polenta into 9 rectangles, then cut in half diagonally to make triangles. Heat a griddle until hot, brush each polenta triangle with oil and grill for 4-5 minutes per side, until crisp and golden. Top each triangle with 1/2 tsp **Our Local Table Olive Tapenade** and half a tomato. Serve warm over salad greens.

Or try adding Our Local Table Olive Tapenade to your favorite dish:

Appetizers and Snacks - Top bruschetta, enjoy with pita wedges or sliced veggies

Pasta - Stir a tablespoon or two into your favorite red sauce and toss with fresh pasta

Sandwich Salads - Olive Tapenade will add a salty depth of flavor just by stirring in a spoonful to your favorite tuna salad, chicken salad, or egg salad,

Eggs- Tapenade and eggs are a perfect pair when you remember that a little goes a long way! Love omelettes? Try adding a spoonful just before you fold it over. For over-easy eggs, just after you crack your egg into the pan, spoon a little Olive Tapenade into the still liquid whites. When you flip the egg, the Tapenade gets cooked right in.

Pizza- Love homemade pizza? (pre-made dough or flatbread definitely count!) Add sauce, dot crust with spoonfuls of Olive Tapenade, chopped artichokes, roasted red peppers and goat cheese.

Pasta - Try adding a thin layer to your lasagna, or toss a few tablespoons with your favorite hot pasta for a lighter alternative.

Grilling- Top your favorite fish, chicken, steak or vegetables with a spoonful when you finish them on the grill. Or mix Olive Tapenade with butter and spread on corn on the cob before grilling.

Sandwiches - Try adding Olive Tapenade to the mayo on your next sandwich - instant flavor!

