

Almond Olive Tapenade

Recipe By *Sina Mizrahi*



Cooking and Prep:  15
m

Serves:  6

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Passover

Diet: Vegetarian, Gluten Free,
Low Carb, Vegan, Pescetarian,
Sugar Free

Source: Relish by Binah

Magazine

Cuisines: French

This olive spread is a classic French dish, typically served with a hot, crusty baguette. The addition of the almonds gives it a nice, textured crunch that's so good, you'll find yourself looking for excuses to smear it on something.

Ingredients (7)

Main ingredients

- 2 cloves garlic or 2 cubes **Gefen Frozen Garlic**
- 1 bunch (1 ounce) cilantro
- 1 (19 oz) can **Gefen Pitted Green** or black olives

- 1/3 cup whole roasted almonds
 - 1–2 tablespoons lemon juice
 - 1/2 teaspoon Tuscanini Sea Salt
 - 1/3 cup olive oil
-

Start Cooking

For the Tapenade

1. Using a food processor fitted with the S-blade, pulse the garlic and cilantro several times until roughly chopped.
2. Add the olives, almonds, lemon juice, salt, and olive oil and process until mostly smooth, but still a little chunky.
3. Transfer to an airtight container and store refrigerated for up to 1 week.