

# Sundried Tomato Dip

Recipe By Chef Zissie



Cooking and Prep:  10  
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Serves:  6

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Passover

Diet: Vegetarian, Vegan,

Gluten Free, Low Carb,

Pescetarian

Cuisines: Italian

Chef Zissie has prepared the ultimate BBQ/Picnic menu – everything BUT the BBQ! These are the ultimate side dishes that will turn your BBQ from generic to AMAZING! Follow these easy steps and combine these side dishes with simple grilled steaks and chicken and your world of picnics/BBQ will be changed forever! Complete the menu: [Smoked Eggplant Pasta](#), [World Spiced Sweet Potato Wedges](#), [Nectarine and White Asparagus Salad](#), [Olive Tapenade](#), [Toasted Corn Salsa](#).

This is so easy and lasts weeks in your fridge! If you have leftover dip, be sure to use it on chicken, in soup, on sandwiches or with your eggs!

## Ingredients (5)

### Main ingredients

1/2 quart sundried tomatoes in oil

2 tablespoons [Gefen Olive Oil](#)

1/2 cup fresh basil

2 tablespoons **Bartenura Balsamic Vinegar**

1/2 teaspoon salt, if needed

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## Start Cooking

### For the Dip

1. Add ingredients to food processor and blend.

### About Chef Zissie

Remove your stress of daily dinner planning (Shabbat and Holidays)! For more easy, healthy and flavorful recipes join [www.chefzissierecipes.com](http://www.chefzissierecipes.com).