

# Black Olive Tapenade

Recipe By Chef Zissie



Cooking and Prep:  05  
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Serves:  6

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Passover

Diet: Vegetarian, Vegan,

Gluten Free, Low Carb,

Pescetarian, Sugar Free

Cuisines: French

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](#), [Sundried Tomato Dip](#), [Toasted Corn Salsa](#).

## Ingredients (3)

### Main ingredients

- 2 tablespoons [Bartenura Balsamic Vinegar](#)
- 2 tablespoons [Bartenura Olive Oil](#)
- 1/2 quart kalamata olives

## Start Cooking

## For the Dip

1. Place all ingredients in food processor and blend until smooth

## 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).