

# Sundried Tomato Olive Tapenade



**PREP TIME:**  
5 MINUTES

**COOK TIME:**  
N/A

**TOTAL TIME:**  
5 MINUTES

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**Recipe type:** Gluten Free / Dairy Free / Vegan

**Yield:** 6-8 Serving

## Ingredients:

- 6-8 oz. Jar Pitted Kalamata Olives
- 2-3 Cloves Garlic - Peeled
- ½ Cup Sundried Tomatoes (*oil drained*)
- 1 TBSP Olive Oil
- 1 ½ TBSP Fresh Squeezed Lemon Juice
- 3-4 Fresh Basil Leaves (or ½ Teaspoon dried)
  - Save more for garnish
- ¼ Teaspoon Himalayan Sea Salt

## Instructions:

1. Add all ingredients to a mini food processor. Pulse a few times until blended.
2. Garnish with fresh basil on top.
3. **Serving/Dipping Suggestions:** sliced cucumber / sliced carrots / sliced peppers / Mary's GF crackers

**\*Try and use all organic ingredients if possible.**

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