

mixed-olive tapenade

Tupperware®

Makes 3/4 cup

- ½ tbsp. fresh basil leaves
- ½ tbsp. fresh thyme leaves
- ½ tbsp. flat-leaf parsley
- ½ tbsp. fresh oregano leaves
- ¾ cup mixed olives, pitted and rinsed
- 1 tbsp. capers
- 1 clove garlic, peeled
- 1 anchovy filet
- 2–3 tbsp. extra-virgin olive oil

In base of the Chop 'N Prep™ Chef, combine all ingredients. Replace cover, twist to seal and pull cord 15–20 times or until well-blended. Remove blade and transfer to a serving bowl. Serve with French bread or crackers.

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