

Sun Dried Tomato Tapenade

Ingredients

3 cups sun dried tomatoes
1/4 cup fresh parsley
2 large garlic cloves
1 1/2 tablespoon raw honey
1 1/2 teaspoon chili flakes
1/2 teaspoon fresh ground pepper
1/4 cup extra virgin olive oil

Method

If you are using sun dried tomatoes in oil, be sure to drain the oil from the sun dried tomatoes. Next, add all of your ingredients to the food processor, except for the oil. Use the pulse button on the food processor and pulse until everything is well combined and broken down.

Next, turn your food processor back on for 10-15 seconds and add the olive oil, you may need more.

Season with salt and fresh ground pepper.

HONEY AND VANILLA

honeyandvanilla.com