

This quick and flavorful French tapenade comes together in minutes and makes a perfect spread for toasts, crackers, or salads.

INGREDIENTS

1½ cups olives, pitted
(black or green)
1 Tbsp capers
1 garlic clove, pressed
1-2 tsp olive oil
1 tsp dried thyme (optional)

DIRECTIONS

Put all the ingredients in a food processor and blend until finely chopped.

Serve on toasts or crackers as hors d'oeuvres, or use as a flavorful addition to a salad.

Serve at room temperature. Store refrigerated for up to a few weeks.