

## **Spanish Tapenade with Roasted Red Pepper**

- 1 cup drained pitted kalamata olives
- 2 tsp **TSG Sun-Roasted Red Pepper Seasoning**
- 1 tsp extra virgin olive oil
- 1 tsp drained capers

1. Combine ingredients in a mini chopper or small bowl of a food processor. Process until finely chopped, but not pureed.
2. To serve, spoon over thinly sliced baguette or serve with crackers.
3. Tapenade may be stored in the refrigerator for up to 2 weeks.

**Makes 1 cup**