

Artichoke Tapenade with Crostini

Ingredients

- 1 small baguette
- 1/2 tbsp plus 1 tsp of extra virgin olive oil
- 4-5 artichoke hearts packed in water, drained
- 7 ripe pitted green olives, rinsed and drained
- 1 clove garlic
- 1 tsp capers
- 1/2 tsp fresh lemon juice



Directions

1. Preheat oven to 375 degrees
2. Cut baguette into 12 1/4 -inch slices and place on a baking sheet. Brush with 1/2 tbsp olive oil and bake 10-15 minutes, until golden brown. Remove and cool.
3. Dice artichoke hearts into 1/4 inch pieces and set aside.
4. Place olives, garlic, parsley, caper and remaining 1 tsp olive oil in a small food processor, process until well combined. Transfer to a small bowl. Add diced artichokes and mix well.
5. Add lemon juice, plus pepper to taste. Cover and refrigerate until 1 hour before serving.
6. Bring tapenade to room temperature. Mound 1 tsp onto each crostini. Garnish with parsley and serve.