

## Olivada

*This recipe was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at [Ravenouskitchen.com](http://Ravenouskitchen.com).*

*Start-to-Finish: 10 minutes*

*Hands-On Time: 10 minutes*

*Makes a generous cup*

### Ingredients

- 1 cup Kalamata olives, pitted
- 1 garlic clove, minced
- 1-1/2 Tbsp. jarred capers, rinsed
- Zest of 1 lemon
- Juice of 1/2 lemon
- 2 Tbsp. flat leaf parsley, chopped
- 1 tsp. fresh thyme, chopped
- Freshly ground black pepper
- 2 Tbsp. extra-virgin olive oil



### Instructions

1. Place the olives, garlic, zest, lemon juice, parsley, thyme, black pepper and olive oil in the bowl of a food processor. Pulse a few times until ingredients are combined, but still chunky. The olivada is also a great topping for bruschetta or toasted bread, chicken, beef and pork or spread over thinly sliced Granny Smith apples as an appetizer.

*Make-ahead:* The olivada keeps in the refrigerator for up to 1 month, covered, but you will eat it all up long before then.