

# Tapena

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## Green Olive Spread

Serves 8-10

### Ingredients

- 1 - 10 ounce jar Spanish olives
- 1/3 cup blanched almonds
- 1 tsp fresh oregano
- 1 tsp fresh thyme
- 1/3 cup extra virgin olive oil
- Package bread sticks, water crackers, or one sliced baguette

### Directions

Drain olives and then soak them in cold water for 15 minutes. Rinse and thoroughly drain the olives.

Combine olives, almonds and spices in a food processor. Slowly add the olive oil as the mixture is processed adding more oil if needed to make the mixture spreadable. Mix until a uniform grainy texture.

Serve with crackers or bread sticks.