

Wicked Gourmet Black Olive Tapenade



Okay, you've got your tapenade...now what?

Yes it is delicious on crackers however there are so many more ways to use it!

Alternative Serving Suggestions

- Here are 10 ways you can mix olive tapenade into your everyday eating!
- Toss tapenade with boiled new potatoes, blanched green beans, and shallots. Chill. Add a few tomato slices, hard-boiled egg, and tuna for a Niçoise-esque potato salad.
- Add a dollop to your morning avocado toast. Sprinkle with red pepper flakes. Fried egg highly encouraged.
- Thin the tapenade out with more olive oil and add a touch more lemon juice. Bam!—Olive Vinaigrette! I bet it'd be great on this salad.
- Mix it with mayonnaise and you've got an amazing spread. Make a killer turkey sandwich or go all out and have it with lamb burgers.
- Swirl it into a simple soup.
- Dress a bowl of spaghetti. Use a little pasta water to loosen it up. Shower with parmesan and fresh mint and/or parsley. Yum.
- Rub it under the skin of your next roast chicken. Roast some potatoes in the same pan to catch the olive-y drippings.
- Mix the tapenade into softened butter and spread on grilled sweet corn. Sprinkle with chives. This move will change your life.
- Stir it into hummus, make a cucumber salad, and grab a bag of pita chips on your way to the park. Picnic! Don't forget a bottle of wine.
- Grill steaks or fish and smear a spoonful over the top. That's what I'll be doing with the rest of my tapenade this weekend.



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At Wicked Gourmet it's all about flavour and taste