

Roasted Vegetable Tapenade

- 2 cups quartered mushroom (button, porcini, portobello)
- ½ red onion, roughly chopped
- 2 red bell peppers, seeded and rough chopped
- 1 tbsp. chopped garlic
- 2 tbsp. chopped fresh basil
- 1 tsp dry oregano
- 1 cup pitted kalamata olives
- 1 tbsp. olive oil
- Salt & pepper to taste

Preparation

- Heat a large sauté pan on medium, add olive oil followed by peppers, onions, mushrooms, oregano, and garlic
- Sauté over medium heat for roughly 15 minutes until pepper and onions are soft and slightly browned (caramelized) Set aside once cooked and allow to cool down
- Place olives in a food processor and pulse to roughly chop them. Add cooled sautéed vegetables, basil, season with salt & pepper and pulse until everything is thoroughly combined
- Store refrigerated for 3-4 days