

ARTICHOKE TAPENADE

INGREDIENTS

- 1 14oz can artichoke quarters in water, drained and coarsely chopped
- ½ cup green olives (such as manzanilla, Spanish queen, or castelvetrano), coarsely chopped
- ¼ cup grated parmesan
- ¼ cup packed fresh basil, chopped, plus more for garnish
- 2 tablespoons drained capers
- 2 tablespoons extra virgin olive oil
- 1 tablespoon lemon juice
- Zest of half a lemon
- 1 garlic clove, minced
- Pinch kosher salt and pepper
- 2 tablespoons toasted pine nuts

INSTRUCTIONS

1. Toss all the ingredients except for the pine nuts together in a food processor. Pulse for a few seconds until well combined and coarsely chopped, but not puréed. Alternatively, finely chop all of the ingredients by hand and toss them together to serve.
2. Fold in the pine nuts and transfer to a serving bowl.