

## Raisin Olive Tapenade

Servings: 20



Prep  
10 m

Cook  
2 m

Ready  
12 m



### About:

Bring the taste of California sunshine into your kitchen with this flavorful spread. Inspired by Mediterranean influences and California agriculture, this dish is sure to be a hit with family and friends. Pair with a bold California Zinfandel and use as a starter for your next get-together.

### Ingredients:

- ½ cup Champion® Raisins
  - 6 tbsp Green Onion
  - 2 tbsp Capers
  - ½ cup Pitted Kalamata Olives
  - ½ cup Stuffed Queen Olives (Pimientos)
  - 1 cup Pitted Medium Black Olives
  - 1 tbsp Light Olive Oil
  - 2 tbsp Lemon Juice
  - 1 ½ tsp Cloves Garlic
  - ¼ tsp Salt
  - ¼ tsp Ground Black Pepper
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- 1 (28 oz) bag Pita Chips
  - 1 tbsp Green Onion, Chopped (Garnish)

### Directions:

Place measured raisins, green onion, capers, olives, olive oil, lemon juice, garlic, salt and pepper ingredients into a food processor with the blade attachment. Pulse ingredients for 30 seconds to 1 minute or until the pieces are chopped small. Scoop 1 tablespoon increments onto pita chips, garnish with green onion and serve.