



Roasted Yellow Tomato and Green Olive Tapenade

Camine Pappas / Makes 1 ½ C / November 2019

INGREDIENTS:

1 pint yellow cherry tomatoes
½ large shallot
2 very large cloves of garlic
2 T light oil
1 t kosher salt
½ t black pepper
3 to 4 1/8" slices of red onion
7-8 green olives with pimiento
Zest of half a large lemon (almost a T)
½ large (1 T) Thai chili added as large pieces
1/4 t cinnamon
2 T oil on hand if needed
Extra kosher salt if needed



METHOD:

Put the tomatoes, shallot, garlic, oil, salt and pepper in a small roasting dish and toss to coat. Roast at 400 degrees F for about 30 minutes or until you see a char forming on top of the tomatoes. Remove and let cool about 30 minutes.

In a medium sized food chopper add the tomatoes all at once with the oil. Add the onion, olives, lemon zest and Thai chili. Pulse for about 5-6 second. Check consistency. If really clumpy and thick add about 1 T oil and pulse again. When tapenade is at spreading consistency add the cinnamon and pulse. Now taste and add a bit of salt if needed.

Store in fridge. Can serve atop toasted bread with goat cheese to go along with soup or as an appetizer.

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