
GREEN OLIVE & ALMOND SPREAD

6 servings

½ cup	Pitted briny green olives
¼ cup	Marcona almonds or other almonds, toasted
1 teaspoon	Tarragon, fresh (or ½ teaspoon dried)
1 teaspoon	Lemon juice
1 tablespoon	Extra-virgin olive oil

- Combine olives, almonds, and tarragon and lemon juice in a food processor. Pulse until roughly chopped.
- Add oil in a steady stream and process just until the oil is absorbed. Alternatively, finely chop the olives, almonds and tarragon by hand and combine with lemon juice and oil in a medium bowl.
- The spread should have a coarse but easily spoonable texture.
- Serve with zucchini or cucumber rounds or fire-toasted thin baguette slices.

Nutrition Per serving:

71 Calories; 7 g Fat; 2 g Carbohydrates; 1 g Protein; 147 mg Sodium

Ingredient note:

Spanish Marcona almonds have recently become more popular and more available. They're a little flatter than ordinary almonds, with a richer flavor. Always skinned, most Marcona almonds have already been sautéed in oil and lightly salted when you get them.

Kitchen Tip:

To toast almonds, spread on a baking sheet and bake at 350°F, stirring once, until fragrant, 7 to 9 minutes.