



Olive dip

Equipment:

Mini chopper or food processor

Ingredients:

(Adjust the amounts according to the size of container you use)

Pitted green and black olives (*see note)

- measure their amount by putting in a container which you will use for the dip.

1 - 2 tablespoons unsalted cashews and/or walnuts

¼ - ½ cup of mix of fresh herbs

(basil, parsley, oregano, thyme, rosemary, marjoram etc.)

Or ½ - 1 tablespoon dry herbs

1 - 2 tablespoon extra virgin olive oil + extra for garnish

¼ - ½ teaspoon salt

1 tablespoon pine nuts (optional)



Directions:

- 1) Crush nuts finely in a mini chopper / food processor.
- 2) Add the rest of ingredients (except for pine nuts) and process until it get smooth.
- 3) Add pine nuts and process for 5 seconds or so.
- 4) Drizzle some olive oil on top.

*Note: I use half black and half green olives but the ratio is up to your preference.