



# Artichoke Red Pepper Tapenade

**Paula Westgate**  
**CENTER Sales & Marketing**

2	cups	Roasted Red Peppers
2	cups	Artichoke Hearts, marinated
1/2	cup	Fresh Parsley, minced
1/2	cup	Parmesan Cheese, freshly grated
1/3	cup	Extra-virgin Olive Oil
1/4	cup	Capers, drained
4	cloves	Garlic, chopped
1	Tbls	Lemon juice, fresh
To taste		Salt & Pepper

Add ingredients to food processor and pulse until mixture becomes the texture of chunky pesto. Serve on crostini or bruschetta.

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