

Artichoke Tapenade [“From a Chef's Kitchen”](#)

Prep time: 20 minutes

Cook time: 10 minutes

Total time: 30 minutes

INGREDIENTS

1 bag (14-ounce) frozen artichoke hearts - thawed, squeezed of excess moisture and patted dry, coarsely chopped

3/4 cup sliced pimento-stuffed green olives - drained

1/2 cup coarsely chopped roasted red bell pepper - half of a 12-ounce jar

2 tablespoons drained capers

1 tablespoon anchovy paste

2 tablespoons olive oil - or as needed to achieve smooth consistency plus more for brushing the bread

1-2 tablespoons fresh lemon juice

2 cloves garlic - chopped

2 tablespoons chopped fresh parsley

1 teaspoon chopped fresh thyme

1/4 teaspoon crushed red pepper flakes - or to tolerance

Salt and freshly ground black pepper - to taste

1 small baguette - or other crusty bread

INSTRUCTIONS

1. Preheat oven to 400 degrees.
2. Combine artichoke hearts, green olives, roasted red pepper, capers, anchovy paste, olive oil, 1 tablespoon lemon juice, garlic, parsley, thyme and crushed red pepper flakes in a food processor. Process until smooth.
3. Add additional lemon juice to taste and additional olive oil for a smoother consistency. Season to taste with salt and black pepper.
4. Slice the baguette on the bias into 1/2-inch slices. Brush with olive oil and sprinkle with a very light sprinkling of salt. Place on a parchment paper-lined rimmed baking sheet.
5. Bake for 5 minutes. Flip the slices and bake for an additional 5 minutes.
6. Let cool. Top with the tapenade.