

## Roasted Red Pepper Tapenade

- 1 (7 oz.) jar roasted red bell peppers, drained (or three home-roasted red peppers)
- 1 (6 oz.) jar marinated artichoke hearts, drained
- ½ cup minced fresh parsley
- ½ cup freshly grated Parmesan cheese
- ⅓ cup olive oil (I skimp on this because of the oil on the artichokes)
- ¼ cup capers, drained and rinsed
- 4 cloves garlic, chopped
- 1 Tablespoon lemon juice

Combine all ingredients in the bowl of a food processor. Process until everything is chopped finely. Season to taste with salt and pepper. Transfer to a small bowl for storage or service.

Serve with a hearty Italian bread such as ciabatta or focaccia.

May be made a day ahead. Cover and refrigerate.

Bon Appétit!