

Muffaletta Olive Salad

written by The Recipe Exchange | April 16, 2017

Ingredients

1 cup sliced pimento stuffed olives, reserving 2 tablespoons liquid
1 cup chopped giardiniera salad, reserving 1 tablespoon liquid
2 tablespoon drained capers, reserving 2 teaspoons liquid
1/2 cup pitted calamata olives sliced
2 1/2 teaspoons minced garlic
1 tablespoon minced shallot
1 teaspoon dried oregano
1 teaspoon dried parsley
pinch of thyme
pinch of crushed red pepper flakes (or to taste)
1/2 cup extra virgin olive oil

Directions

Add all ingredients into a food processor bowl including all of the reserved liquids from jars. Pulse until of desired consistency.

This can be used on the famous muffaletta sandwiches, or as a spread for crostini.