

Easy Antipasto

<http://wp.me/p2OMyX-u7>

Ingredients:

2 cucumbers, roughly
peeled and diced
1/2 C green olives (garlic
stuffed for bonus points)
1/2 C kalamata olives
1/2 C roasted red pepper
1/2 C artichoke hearts
1 Tbsp olive oil
1 Tbsp red wine vinegar
Salt and pepper to taste



Method:

1. Combine olives, red pepper, artichoke hearts into your food processor. We use the ninja, and we absolutely love it. Pulse 4-5 times to roughly chop up ingredients.
2. Roughly peel your cucumbers and dice. We use a zester to peel our cucumbers.
3. Mix cucumbers with the food processor ingredients, and toss with olive and vinegar. Salt and pepper to taste.
4. Serve alone or with your favorite entrée.



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