edible garden party



prep time:
10

featured product:
little gems

what’s delicious, dippable, and picture-perfectly irresistible? we’re giving a fun nod to the traditional charcuterie board with this upscale take on party-worthy dip. share your love of fresh veggies by making them the star of the show, with an olive and bread base that gives us more tasty reasons to munch.

ingredients

2 cups olive tapanade
1 slices of pumpernickel bread, crumbled
6 leaves **organicgirl? little gems** lettuce
6 radishes
6 baby corn, canned or steamed
6 broccoli florets
6 cherry tomatoes on the vine
6 rainbow mini carrots, blanched
mini basil leaves

directions

1. evenly spread the olive tapenade mixture across a platter and top with bread crumbs
2. arrange vegetables in beautiful groupings by nestling into tapenade
3. sprinkle with small basil leaves
4. serve and enjoy!