



## 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 tapenade  
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!