



## 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!