

# Berberere Olive Taponade

(GF, V)

## *Ingredients:*

**1 tsp fresh ginger peeled and grated**

**3 Tbsp finely chopped onion or shallots**

**1 tsp minced garlic**

**1/2 cup olive oil**

**1/2 lemon juiced**

**1 Tbsp apple cider vinegar**

**1 cup chopped green olives**

**1 Tbsp Berbere**

## *Directions:*

*Saute the ginger, onion, and garlic in olive oil for 5 minutes. Take off heat and add remaining ingredients. Serve with vegetable, toasted whole wheat pita or flax chips*