

# Recipe Card

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## Artichoke-Olive Crostini

### Ingredients:

- 1 Garlic Clove, Peeled and Smashed
- 1 Cup Green Pitted Olives
- 1 Tablespoon Capers, Rinsed and Drained
- 15oz Can Artichoke Hearts and Drained
- 1/4 Cup Extra Virgin Olive Oil
- Baguette, 8 Slices About 3/4 Inch Thick

### Directions:

1. Preheat oven to 400° F.
2. In a food processor, combine all ingredients except baguette.
3. Process to a coarse paste.
4. Toast slices of baguette on oven rack for 6 minutes, or until crisp and browned.
5. Spread the mixture over toasts and serve.

*Recipe Source: PCC taste December 2012*