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Ingredients: Black olives (black olives, water, salt, ferrous glucomate), green olives (green olives, water, salt), crushed tomato, balsamic vinegar, garlic, sundried tomato, olive oil, salt.

Ingrédients : Olives noires (olives noires, eau, sel, glucomate ferreux), olives vertes (olives, eau, sel), Tomate broyée, vinaigre balsamique, ail, Tomate confite, huile d'olive, sel.

**Nutrition Facts**  
**Valeur nutritive**

Per 15 g / par 15 g

Amount	% Daily Value
Teneur	% valeur quotidienne
<b>Calories / Calories</b> 20	
<b>Fat / Lipides</b> 1.5 g	<b>2 %</b>
Saturated / saturés 0.5 g	<b>2 %</b>
+ Trans / trans 0 g	
<b>Cholesterol / Cholestérol</b> 0 mg	
<b>Sodium / Sodium</b> 210 mg	<b>8 %</b>
<b>Carbohydrate / Glucides</b> 2 g	<b>1 %</b>
Fibre / Fibres 0 g	<b>0 %</b>
Sugars / Sucres 0 g	
<b>Protein / Protéines</b> 0 g	
Vitamin A / Vitamine A	10 %
Vitamin C / Vitamine C	0 %
Calcium / Calcium	0 %
Iron / Fer	0 %

*The Ultimate*  
**Olive Tapenade**  
*made with Garlic*

**Tapenade aux olives et à l'ail**

Made in Canada

**250 ml / 8.4 oz.**

**Garlic Olive Tapenade with Goats Cheese**

- 4oz. Goat's Cheese
- Garlic Olive Tapenade
- Sweet Red Pepper

Spread 4oz. softened goat's cheese inside a shallow serving platter. Frost with Garlic Olive Tapenade. Garnish edges with finely diced sweet red pepper. Serve with assorted crackers/chips for dipping and scooping.

*Refrigerate after opening.*  
*Réfrigérer après ouverture.*

Robust flavour and a hearty texture characterize tapenade, the most versatile staple of a well-stocked pantry.

Use to top crusty bread, garnish grilled meats & vegetables, top pizza or pasta, add to dressings, sauces & marinades.



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