## **Muffuletta Olive Relish**

50 Burger Toppings Food Network Magazine

1/2 cup pitted green olives, drained
1/2 cup pitted black olives, drained
1/2 cup spicy giardiniera, drained
1 tablespoon olive oil
1 tablespoon red wine vinegar
1 tablespoon fresh parsley
1 tablespoon capers
1 clove garlic, minced
1 scallion, sliced
1 teaspoon dried oregano
salt (to taste)
1 tablespoon olive oil

In a food processor, pulse the green olives, black olives, giardiniera, olive oil, vinegar, parsley, capers, garlic, scallion and oregano until chunkly.

Season with salt.

Thin with more olive oil.

Can be used as a hamburger topping.

Per Serving (excluding unknown items): 413 Calories; 41g Fat (86.8% calories from fat); 2g Protein; 12g Carbohydrate; 6g Dietary Fiber; 0mg Cholesterol; 1263mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 1/2 Fruit; 8 Fat; 0 Other Carbohydrates.

Sauces and Condiments

## Dar Carvina Mutritional Analysis

Calories (kcal):	413	Vitamin B6 (mg):	trace
% Calories from Fat:	86.8%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	11.6%	Thiamin B1 (mg):	trace
% Calories from Protein:	1.5%	Riboflavin B2 (mg):	trace
Total Fat (g):	41g	Folacin (mcg):	20mcg
Saturated Fat (g):	6g	Niacin (mg):	trace
Monounsaturated Fat (g):	30g	Caffeine (mg): Alcohol (kcal):	0mg 0
Polyunsaturated Fat (g):	4g	% Defuse:	n n%
Cholesterol (mg):	0mg		
Carbohydrate (g):	12g	Food Exchanges	
Dietary Fiber (g):	6g	Grain (Starch):	0
Protein (g):	2g	Lean Meat:	0
			1

Sodium (mg):	1263mg	Vegetable:	1/2
Potassium (mg):	128mg	Fruit:	1/2
Calcium (mg):	165mg	Non-Fat Milk:	0
Iron (mg):	6mg	Fat:	8
Zinc (mg):	trace	Other Carbohydrates:	0
Vitamin C (mg):	10mg		
Vitamin A (i.u.):	902IU		
Vitamin A (r.e.):	90RE		

## **Nutrition Facts**

Amount Per Serving				
Calories 413	Calories from Fat: 358			
	% Daily Values*			
Total Fat 41g Saturated Fat 6g Cholesterol 0mg Sodium 1263mg Total Carbohydrates 12g Dietary Fiber 6g Protein 2g	64% 28% 0% 53% 4% 22%			
Vitamin A Vitamin C Calcium Iron	18% 17% 17% 31%			

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.