



Olive Broccoli Bake

Ingredients

- 2 cups broccoli florets, par-cooked and well-drained
- ¼ cup Kalamata olives, pitted and sliced
- ¼ cup Manzanilla olives, sliced
- ½ onions, minced
- ½ cup Roma tomatoes, diced
- 1 cup Queso Fresco, crumbled
- 1 cup Fustini's Sun-dried Tomato Vinaigrette
- 1 cup bread crumbs
- 3 tablespoons butter, melted
- 1 tablespoon [Fustini's Cilantro and Onion Olive Oil](#)
- Salt and pepper
- Scallions – Thinly Sliced
- Cilantro – Roughly Chopped

Sun-dried Tomato Tapenade Vinaigrette

- 1/2 cup [Fustini's Garlic Olive Oil](#)
- 1/4 cup [Fustini's 12-Year White Balsamic](#)
- 1/4 cup [Olive Bruschetta Spread](#)
- 1 tablespoon sundried tomatoes, diced

Directions

Step 1.

Preheat oven to 375°F. Combine the broccoli, olives, onions, tomatoes, and cheese in a large bowl.; Pour the **Sun-dried Tomato Tapenade Vinaigrette** over the top and stir to combine. Pour the mixture into a large baking dish and distribute evenly. In another bowl, combine the breadcrumbs, butter, and **Fustini's Cilantro and Onion Olive Oil** and stir to moisten the crumbs. Spread the crumbs over top of the broccoli mixture, season with salt and pepper and place into the preheated oven. Bake until topping is brown and filling is bubbly, 25 to 30 minutes. Remove from oven, garnish with scallions and cilantro and serve immediately.

Step 2. Sun-dried Tomato Tapenade Vinaigrette

Combine all ingredients and chill until ready to use.