**Vegetarian Muffaletta Recipe**

*Ingredients (for tapenade):*

* 1/2 cup pitted black olives
* 1/2 cup pitted green olives
* 1.5 Tbsp capers
* 1.5 Tbsp canola oil (or olive oil, for best flavor)
* 1 Tbsp lemon juice
* 1 clove garlic
* fresh thyme leaves from about 3 sprigs, or 1/2 tsp dried
* salt and pepper

Process all ingredients except salt and pepper in a food processor until uniform but still coarse.  Add salt and pepper to taste.

*Ingredients (for 4 sandwiches):*

* One loaf ciabatta bread, cut into 4 squares and sliced open like rolls
* 4 small roasted red bell peppers, jarred or home-roasted
* 4 to 6 marinated artichokes, quartered (I used jarred marinated, already quartered)
* 4 ounces fresh mozzarella, sliced
* 4 slices tomato
* 8 fresh basil leaves, torn
* 1 clove garlic, minced
* 2 Tbsp balsamic vinegar
* olive oil for drizzling

Preheat oven or grill if you want to serve the sandwiches warm.  In a bowl, combine basil, vinegar, garlic, roasted peppers, and artichokes; let sit for 5 minutes.  After optionally warming bread, spread some of the tapenade on one side of each of the ciabatta rolls, then top with tomato, roasted pepper and artichoke mixture, and mozzarella.  Drizzle with extra vinegar from bowl and olive oil.  Easy!