



Marinated Olives

Cooking Time: 10 minutes

Serves: 2-4 people

INGREDIENTS:

- 2 cups of mixed olives such as kalamata, Sicilian, and green olives - drained and rinsed
- 1 teaspoon coriander seeds
- 1/4 cup olive oil
- 2 garlic cloves, sliced
- 1 long red chilli, sliced lengthways
- 2 bay leaves
- 2 strips of lemon rind
- 5 springs of fresh thyme

METHOD:

1. Place a medium pan on low heat and toast coriander seeds, stirring for 1 minute.
2. Lower heat to low and add olive oil, garlic, chilli, bay leaves, lemon rind and thyme in the pan and allow flavours to infuse for a few minutes.
3. Add olives to the pan and continue to cook for 3-5 minutes.
4. Serve warm or room temperature.

TIPS/SUBSTITUTIONS:

- *You can use olives of choice.*
- *Orange rind can be used to replace lemon.*
- *Other herbs such as rosemary can be used.*
- *Allow to cool and place into a clean jar and keep for a week.*