



Garlic and Herb Marinated Olives Recipe

“Nutritious, cozy, easy, colorful & winter-friendly”

8 INGREDIENTS

30 MINUTES

I wanted to share one of the easiest marinated olives recipe I have! We do this almost every week and it's so perfect for every day snacking, entertaining or for your charcuterie board! Super simple and it only takes about 15 mins to prep everything. Hardest part is waiting few days while they are marinating! And yes I have been known to eat it right away lol... enjoy!

Ingredients:

2-3 cans	green pitted olives canned, drained, and rinsed
½ cup	olive oil
1 tbsp	oregano
1 tbsp	parsley
2 1/2 cloves	of garlic minced
1	lemon zested

Directions:

1

Drain cans or jars of olives and rinse them thoroughly.

2

Combine olive oil, parsley, oregano, garlic, and zest of one lemon in bowl with fitted lid.

3

Add olives to mixture and toss to coat them in olive oil mixture.

4

Cover bowl with lid and place in fridge for 1 to 3 days

5

And then blend (Only if they're also for Bob, leave whole for Elena)