



Roasted Olives with Lemon, Garlic and Herbs

Servings: 3 cups

Prep Time: 5min

Cook Time: 25min

Ingredients

- 2 tbsp. extra virgin olive oil
- 6 3-inch sprigs fresh thyme
- 2 8cm sprigs fresh rosemary
- 1/2 tsp. coarsely crushed fennel seeds
- 1/4 tsp. crushed red pepper
- 28g olives, in assorted sizes and colors (about 3 cups)
- 1/2 lemon, cut into 6mm-thick rounds
- 1 large clove garlic, unpeeled and crushed

Directions

1. Heat oven to 200°C. In ceramic or glass baking dish (large enough to hold olives in single layer), mix and crush oil, thyme, rosemary, fennel seeds and red pepper. Stir in olives and lemon rounds.
2. Roast, stirring halfway through, until mixture is very fragrant and sizzling, about 20 minutes. During last 5 minutes, stir in garlic. Serve warm or at room temperature.