

# Marinated olives

Serves 4/6 as nibbles



## Ingredients

Buy a couple of large jars of plain pitted olives in brine. Drain the olives and put them in a large mixing bowl.

Now you can get creative....

This is what I use but you can add whatever flavourings you like!

- 2 peeled and crushed garlic cloves
- 1 lemon, sliced up
- 1 tbsp coriander seeds
- 1 tsp cumin seeds
- 4/5 tbsp extra virgin olive oil
- 4 thinly snipped up sun dried tomatoes
- 2 teaspoons dried chilli flakes

## Method

Put all the ingredients in with the olives, mix well and pop into jars.

These olives will keep for a week or two in the fridge but they are so yummy they never last long here!

If you want them to last longer, make sure they are covered in oil with the lid on and keep them in the fridge.

These also make a fantastic gift, you can even decorate the jar with a ribbon or the recipe so people can make them again.

This is a super easy, no cook recipe that is really handy if you are having a party or want to make some fancy nibbles for your friends...

**TWO  
TEASPOONS**  
COOKERY

