

# Ina Garten's Warm Marinated Olives

## Ingredients

2 cups large green olives with pits, such as Cerignola (11 ounces)  
2 cups large black olives with pits, such as Kalamata (11 ounces)  
Zest of 1 orange, peeled in large strips  
4 large garlic cloves, smashed  
2 teaspoons whole fennel seeds  
2 teaspoons chopped fresh thyme leaves  
3/4 teaspoon crushed red pepper flakes  
Kosher salt and freshly ground black pepper  
2/3 cup good olive oil  
4 sprigs fresh thyme

## Directions

- Drain the green and black olives from the brine or oil that they're packed in and place them in a medium bowl. Add the orange zest, garlic, fennel seeds, thyme leaves, red pepper flakes, 1/2 teaspoon salt and 1/2 teaspoon black pepper. Pour the olive oil over the mixture, add the thyme sprigs and toss to combine.
- Transfer the mixture, including the olive oil, to a medium (10-inch) sauté pan. Heat over medium heat until the oil begins to sizzle. Lower the heat and sauté for 4 to 5 minutes, stirring occasionally, until the olives and garlic are heated through and fragrant. Serve warm right from the pan or transfer to a serving dish. Offer a small dish for the pits.

## Cook's Note

This dish depends on the flavor and texture of the olives. Use high-quality olives with pits rather than the canned pitted ones.

**Source:** <https://www.foodnetwork.com/recipes/ina-garten/warm-marinated-olives-5470376>