

## Warm Marinated Olives with Citrus & Rosemary

### 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:

**1** 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.

**2** Transfer the mixture, including the olive oil, to a medium (10-inch) saut... pan. Heat over medium heat until the oil begins to sizzle. Lower the heat and saut... 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.

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