

RLP Sautéed Olives

Ingredients

¼ cup extra virgin olive oil
1 cup green manzanilla olives, pitted
1 cup kalamata olives, pitted
5 garlic cloves, finely chopped and stir-fried in olive oil
1 tablespoon tamari sauce or coconut aminos
1 bunch of fresh or dried herbs (thyme, rosemary, parsley, oregano)
¼ tsp chili flakes

Method

1. Heat a pan with olive oil and sauté the olives, add the fried garlic and herbs, finish with the tamari sauce and a sprinkle of chili flakes.
2. Serve warm on a platter and enjoy. You can store it up to 1 week in an airtight container with some extra virgin olive oil on top to preserve it.

¡Buen Provecho!

from the Culinary Team at Rancho La Puerta

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