



Mediterranean Marinated Olives

Makes: 6-8 servings as appetizer

Prep Time: 10 minutes Marinating Time: 30 minutes minimum

Total Time: 40 minutes minimum

Ingredients

- 1 pound mixed olives, such as Castelvetrano and Kalamata, pitted or unpitted
- 3-4 cloves garlic, thinly sliced
- 2 sprigs fresh rosemary
- 6 sprigs fresh thyme
- 1 tsp dried oregano
- 1 bay leaf
- 1 tsp fresh lemon zest
- Rind from 1/2 lemon, removed in wide strips
- 1/2 tsp crushed red pepper flakes, or to taste
- 1 tsp fennel seeds, optional
- 1 cup extra-virgin olive oil
- Flaky sea salt, for serving

Instructions

Drain and rinse the olives to remove excess brine. Pat dry with a clean kitchen towel and transfer to a medium bowl or glass jar.

Add the sliced garlic, rosemary, thyme, oregano, bay leaf, lemon zest, lemon rind, red pepper flakes, and fennel seeds, if using. Pour the olive oil over the olives, making sure they are well coated. If they are not fully submerged, gently toss them occasionally as they marinate.

Cover and let the olives sit for at least 30 minutes to allow the flavors to develop. For the best flavor, refrigerate for 24-48 hours.

Bring the olives toward room temperature before serving so the olive oil softens and the flavors come through. Remove the herb stems and bay leaf if desired, and finish with a pinch of flaky sea salt.

Chef's Notes:

- Olives: A combination of buttery Castelvetrano and briny Kalamata olives gives you a lovely mix of flavors and textures. You can also use Cerignola or your favorite Mediterranean olives.
- Lemon: Use a vegetable peeler to remove wide strips of lemon rind, avoiding the bitter white pith.
- Make ahead: Prepare the olives up to 5 days ahead and store them in the refrigerator in a clean, covered container. Always refrigerate leftovers.
- Serving ideas: Serve with crusty bread or focaccia, add them to an antipasto platter, or spoon them alongside cheese, cured meats, and roasted vegetables.
- Olive oil: Choose a good-quality extra-virgin olive oil. The oil becomes infused with the garlic, herbs, and citrus, making it delicious for dipping bread.