





United States Department of Agriculture

## WARM SPICED OLIVES

Yields 6 servings

Prep Time: 5 minutes | Cook Time: 5 minutes | Total Time: 10 minutes

1 ½ lbs Unpitted Castelvetrano Olives

6 Strips of lemon zest from 1 lemon

1 ½ teaspoons fennel seeds

4 Dried bay leaves

1 cup Extra-Virgin Olive Oil

½ teaspoon of Cayenne or Aleppo pepper

1. Toast fennel seeds in a large skillet over medium heat, stirring occasionally, until fragrant for about 3 minutes.
2. Add lemon zest, bay leaves, olives, oil, and pepper.
3. Cook for about 3 to 5 minutes until olives are warmed through. Transfer to serving bowl and serve warm.

Recipe adapted from © 2019 WholeFoodsMarket.com

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