

ROASTED OLIVES WITH ORANGE & ROSEMARY

Prepared by: Rhonda O'Dell, February 2020

Source: Lidia's Celebrate Like An Italian

Serves: 8

- 2 oranges
- 1 pound large green olives with pits, such as Castelvetrano
- 3 tablespoons extra virgin olive oil
- 3 sprigs fresh rosemary, divided
- 2 sprigs fresh thyme
- 3 cloves garlic, thinly sliced
- 2 pinches crushed red pepper flakes, divided
- 1/4 teaspoon fennel powder

1. Preheat oven to 400°F.
2. Grate the zest of one orange, remove the zest of the second orange with a vegetable peeler, and then juice both oranges.
3. In a 9- by 13-inch glass or ceramic baking dish, toss together the olives, olive oil, 2 sprigs rosemary, thyme, zest removed with a peeler, orange juice, garlic and 1 pinch crushed red pepper. Bake, tossing every 10 minutes, until olives are slightly shriveled and juices have reduced to a glaze, about 30 minutes.
4. While the olives are still hot, break the remaining sprig of rosemary over the top. Sprinkle with the finely grated orange zest, fennel powder, and the remaining crushed red pepper. Toss, and serve hot.

