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FamilyFood IDEAS™

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Prep Time: 15 minutes
Cook Time: 20 minutes
Servings: 8

Lindsay Roasted Olives

INGREDIENTS

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|--------|--|---------|--|
| 1 pint | (2 cups) grape or cherry tomatoes | 1 tbsp. | Herbs de Provence or mix of dried rosemary and thyme |
| 1 cup | Lindsay® Ripe Pitted Olives | 8 | whole garlic cloves, peeled |
| 1 cup | Lindsay® Greek Kalamata Pitted Olives | ¼ cup | olive oil |
| 1 cup | Lindsay® Garlic Stuffed Spanish Olives | ¼ tsp. | freshly ground black pepper |

DIRECTIONS

Heat oven to 425°F. In a medium bowl, combine all ingredients; mix well. Transfer mixture to a 15x10-inch sheet pan. Bake 15 to 20 minutes or until the tomatoes have shriveled and browned lightly. Cool on the pan. Transfer to a shallow bowl. Serve at room temperature with toasted baguette slices or crackers. If you can find them, fresh herbs such as rosemary, thyme or basil look great as a garnish. If you have trouble finding the specified olives, feel free to use any combination that appeals to you.

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