

CHEF SARA RHODES

MARINATED FETA AND OLIVES

1 ½ cup pitted Kalamata Olives
1 ½ cup pimiento-stuffed Spanish olive
1 8 oz. block feta cheese, cubed
3 cloves garlic, minced
1 ½ Tbsp. lemon zest, long strands
1 ½ Tbsp. dried Mexican oregano,
crushed
3 sprigs of fresh rosemary
½ cup olive oil

Drain the olive and rinse. Set aside.

Mix the garlic, zest, oregano and oil together. Place the olive, feta and rosemary in a container. Pour oil mixture over. Gently stir. Cover and chill at least 24 hours before serving.

Heat container in the microwave for about 30 seconds before putting in a serving bowl.

