



## Marinated Feta & Olives

**Prep: 10 minutes plus chilling**

**Serves: 12**

- 1 medium lemon
- 1⅓ cups pitted mixed olives (about ½ pound)
- ¾ cup Essential Everyday® extra virgin olive oil
- 1 teaspoon whole peppercorns
- ¼ teaspoon red pepper flakes
- 1 package (4 ounces) chunk-style feta cheese
- 1 pint-sized glass jar with lid
- 2 sprigs fresh thyme sprigs
- 1 small sprig fresh rosemary

**1.** Cut ½ x 2½-inch slice of peel from half the lemon, then cut crosswise into ½-inch pieces; squeeze 1 tablespoon juice from lemon. In medium bowl, toss olives, ¼ cup oil, peppercorns, pepper flakes and lemon juice and peel until combined; fold in cheese.

**2.** Spoon half the olive mixture into jar; nestle thyme and rosemary sprigs along inside wall of jar. Fill jar with remaining olive mixture; pour remaining ½ cup oil into jar.

**3.** Close jar with lid; refrigerate at least 2 days before serving to allow flavors to meld. Olive mixture will keep refrigerated up to 1 week. Let olive mixture stand at room temperature 15 minutes before serving. Makes about 2 cups.

*Approximate nutritional values per serving:*

*82 Calories, 8g Fat (2g Saturated), 8mg Cholesterol,  
215mg Sodium, 2g Carbohydrates, 1g Fiber, 2g Protein*

**Chef Tip** Remaining oil mixture in jar can be puréed in a blender or food processor for an instant creamy salad dressing or flavorful pasta sauce.