Olives seasoned with flavors of Tuscany

Raciones para 2

- ❑ 250 g Olives
- ❑ 50 g Gherkins
- ❑ 50 g Pickled onions
- ❑ 2 Garlic
- ❑ 1 Lemon (peel and juice)
- ❑ Tomato sauce
- ❑ Oregano
- ❑ Thyme
- ❑ Rosemary
- ❑ Olive oil

1. In a bowl, mix the olives, pickles and onions with the oregano, thyme, chopped rosemary, tomato sauce and lemon peel.
2. Put the olives in a pan with oil for a few minutes.
3. Finally, add the chopped garlic and lemon juice. Cook a few more minutes and then remove from the heat.
4. You can eat them both hot and cold. They can be kept in the refrigerator for a long time and as the days go by they become more tasty.

Chef's Notes

https://cookinglovers.teka.com/en/receta/aceitunas-alinadas-con-sabores-de-la-toscana/