

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/es/receta/aceitunas-alinadas-con-sabores-de-la-toscana/>

