



Olives are at the heart of any gathering in Spain

Spending quality time with friends and family, for Spaniards, always includes olives!

Even in times of lockdown, olives continue to liven up the conversation in video calls. In fact, **so much so that they have consistently been in the top 3 food items sold in moments of confinement.**

And this is because olives are a delicacy deeply rooted in the culture of Spain. Spaniards love them because of their tangy, unique flavor that perfectly combines with refreshing drinks and other salty snacks.

Prepare this tasty and healthy olive treat to add even more enjoyment to your next gathering with loved ones!

SPANISH GREEN OLIVES SEASONED WITH CORIANDER AND CUMIN

~ Ingredients:

- 120 gr green olives (half jar)
- 3-4 tbsp fresh coriander
- 40 ml Extra virgin Olive Oil
- 2 pcs Garlic cloves, peeled
- Cumin seeds
- 1/2 tbsp Balsamic vinegar (or apple cider vinegar)
- Salt to taste

~ Instructions:

Mix the coriander, oil, garlic, cumin seeds, and vinegar and pulse-blend using a standing or stick blender, avoiding a very fine mixture.

Add the drained green olives and set aside to marinate in the fridge for at least 15 minutes.

I  Olives FROM SPAIN

