

ANCIENT OLIVE SALAD



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Makes about 1 cup

INGREDIENTS

— Available at Mediterranean foods

- 3/4 cup whole green olives
- 3/4 cup whole black olives
- 2–3 tbsp extra virgin olive oil
- 3 tbsp red wine vinegar
- crumbled feta, to serve
- 1/2 small red onion, finely chopped, optional
- 1 bunch fresh coriander or other herb/s of choice, stalks removed, chopped
- 2–3 mint leaves, chopped
- baby salad leaves, to serve
- 1/2 tsp crushed fennel seeds

METHOD

1. Pit the olives, then finely chop and place in a bowl with the herbs, oil, vinegar and onion.
2. Mix well, then cover and leave for several hours or overnight for the flavours to blend. It will keep for 2–3 days in the fridge.
3. Serve sprinkled over baby salad leaves. Top with crumbled feta, if desired.

Buon Appetito!

The Olive Tree in my Kitchen: Recipes, reflections and travels by Helen Melser, photography by Miggs Ishbel McTaylor, published by Bateman Books

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