

Fried Black Olives with Garlic & Chilli

Season: All

Serves: 30 tastes in the classroom
or 8 serves at home as part of an
antipasto platter

From the garden: garlic

Recipe source: Teresa Oates (mangiamangia.com.au)

Garlic, chilli and olives, fried and eaten piping hot – what's not to love? This dish is a perfect addition to an antipasto platter.

Equipment:

colander
clean tea towel
chopping board
cook's knife
large heavy-based frying pan
wooden spoon

Ingredients:

1 x 600 g jar of preserved black
olives, drained and rinsed
4 garlic cloves, roughly chopped
3 tbsp extra-virgin olive oil
1 tsp dried chilli flakes
1 French bread stick, sliced,
to serve

What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Heat the olive oil in the frying pan over a medium heat. Add the garlic and cook for 1–2 minutes until fragrant.
3. Add the drained olives and chilli flakes, then toss everything together until the olives are just warmed through.
4. Serve with slices of French bread.

