

Olive Pistou

Swick

Makes 3/4 cups | Active Time: 15 minutes | Total Time: 15 minutes

Step 1: Making the Pistou

- 2 oranges, peeled, segmented and roughly chopped
 - 1 lemon, juiced
 - 1/3 cup green olives (such as Mazanilla or Plcholine), pitted and coarsely chopped
 - 1 garlic clove, minced
 - 1 tbsp flat-leaf parsley, roughly chopped
 - 2 tbsp golden raisins
 - 1/4 cup extra virgin olive oil
 - sea salt, to taste
 - freshly ground black pepper, to taste
- To make the pistou, combine together the oranges, lemon juice, olives, garlic, parsley, raisins and olive oil. Gently toss to combine and taste for seasoning. Add salt and pepper to taste.
- Serve this pistou with any number of dishes. It goes particularly well with ingredients such as cauliflower 'steaks'.