



Grilled Manzanilla Olives

30
minutes
or less

GF
option

V
option

INGREDIENTS

¼ cup Gustare Vita extra virgin olive oil
1 tsp Hy-Vee crushed red pepper
2 (5.75-oz.) jars Hy-Vee stuffed manzanilla olives, drained
Fresh Italian parsley, for garnish

PREPARATION

- 1** Preheat a charcoal or gas grill for direct cooking over medium heat (350°).
- 2** Combine olive oil and crushed red pepper in a large bowl. Add drained olives; toss to coat. Cut a 16x16-inch sheet of heavy foil. Place olive mixture in center of foil; roll or fold up edges of foil to form a side around the olive mixture, leaving top open.
- 3** Grill 12 to 18 minutes, stirring every 3 to 5 minutes or until olives reach desired doneness. Remove from grill; garnish with fresh Italian parsley, if desired.