



Vegetarian



Easy



0 – 15 minutes

# Warm Salad of Sautéed Black Olives

SERVES: 4

PREPARATION TIME: 10 minutes

COOKING TIME: 5-6 minutes

## Ingredients

- 2 tbsp Filippo Berio Olive Oil
- 4 small baby leeks, trimmed and cut lengthways into long strips
- 2 tbsp fresh oregano or 1 tbsp dried oregano
- 175g/6oz pitted black olives, drained
- 1 tbsp fresh lemon juice
- 2 tbsp balsamic vinegar
- 200g/7oz baked ricotta cheese
- 2 yellow peppers, deseeded and chargrilled
- Freshly ground black pepper

To serve :

- Ciabatta bread

# Method

1. Heat the olive oil in a frying pan over a moderate heat. Add the leeks and herbs and cook until they are golden brown and just soft.
2. Add the olives lemon juice and balsamic vinegar to the pan and sauté for 3 minutes.
3. Place the olives onto serving plates along with a wedge of baked ricotta and roasted peppers and season to taste. Serve with the bread.