

# 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 Picholine), 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'.