## **Garlic Rosemary Olive Sauce**

Our Best Recipes Meredith Corporation

1 1/2 cups pitted, mixed olives 5 cloves garlic, peeled and halved 3 tablespoons olive oil 3 sprigs fresh rosemary 3 sprigs fresh thyme Kosher salt black pepper

1/4 teaspoon Aleppo pepper

Roast:

In a large skillet, warm the olives, garlic, olive oil, fresh rosemary and fresh thyme over medium heat until warmed through, swirling occasionally to avoid browning the garlic. Season with Kosher salt, black pepper and Aleppo pepper. Cook for 1 minute more.

Per Serving (excluding unknown items): 389 Calories; 41g Fat (92.2% calories from fat); 1g Protein; 7g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 4mg Sodium. Exchanges: 0 Grain(Starch); 1 Vegetable; 8 Fat.

Sauces and Condiments

## Dar Carrina Mutritional Analysis

	000	) (	4
Calories (kcal):	389	Vitamin B6 (mg):	.1mg
% Calories from Fat:	92.2%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	6.6%	Thiamin B1 (mg):	0mg
% Calories from Protein:	1.2%	Riboflavin B2 (mg):	0mg
Total Fat (g):	41g	Folacin (mcg):	7mcg
Saturated Fat (g):	6g	Niacin (mg):	trace
Monounsaturated Fat (g):	30g	Caffeine (mg):	0mg
	. •	Alcohol (kcal):	0
Polyunsaturated Fat (g):	3g	% Defuse:	በ በ%
Cholesterol (mg):	0mg	Food Evolution	
Carbohydrate (g):	7g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	0
Protein (g):	1g	Lean Meat:	0
Sodium (mg):	4mg	Vegetable:	1
Potassium (mg):	109mg	Fruit:	0
Calcium (mg):	53mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	8

Zinc (mg):	trace	Other Carbohydrates:	0
Vitamin C (mg):	10mg		
Vitamin A (i.u.):	263IU		
Vitamin A (r.e.):	26 1/2RE		

## **Nutrition Facts**

Amount Per Serving				
Calories 389	Calories from Fat: 359			
	% Daily Values*			
Total Fat 41g	63%			
Saturated Fat 6g	28%			
Cholesterol Omg	0%			
Sodium 4mg	0%			
<b>Total Carbohydrates</b> 7g	2%			
Dietary Fiber 1g	5%			
Protein 1g				
Vitamin A	5%			
Vitamin C	16%			
Calcium	5%			
Iron	6%_			

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.