



Blistered Olives using Rustlin' Rob's

Piri Piri Pepper Stuffed Olives

HEAT LEVEL: MEDIUM

Ingredients

- 1 Jar [Rustlin' Rob's Piri Piri Pepper Stuffed Olives](#)
- 1 tsp fresh garlic, chopped finely
- 1 Tbsp Olive Oil
- Zest of 1 lemon

Instructions

1. In a sauté pan, heat olive oil on medium.
2. Add Garlic, Lemon and Olives.
3. Toss to coat everything.
4. Sauté olives over medium heat for about 5 or so minutes, until just starting to brown.