

INGREDIENTS

3 medium tomatoes, cored and chopped into 3/4-inch pieces

1-2 TSP salt

1-2 TBSP olive oil

2-3 cloves garlic, peeled and minced

1 cup or 6 oz. nicoise or kalamata olives, pitted

1-2 TBSP fresh thyme leaves, chopped

2 TBSP fresh flat-leaf parsley, chopped

black pepper, to taste

DIRECTIONS

- 1 Combine tomatoes and salt in a medium bowl. Set aside.**
- 2 Heat olive oil in a medium skillet, add garlic, and cook over medium heat until just starting to brown, 2 to 3 minutes.**
- 3 Add olives and thyme. Continue to cook over medium heat, stirring often, 3 to 4 minutes. Add tomatoes, cook until juices thicken and flavors combine, 5 to 8 minutes. Season to taste with salt and pepper. Just before serving, stir in parsley.**