



## Delicious And Memorable Bites For Every Occasion

(NAPS)—Throughout the holiday season, there's a wealth of occasions and reasons to get together with loved ones—from classic celebrations to fun traditions. Whether you're having family over for a pumpkin carving party, hosting this year's Friendsgiving potluck dinner or coordinating an all-night holiday movie marathon with friends, Lindsay® Olives are an excellent food to help make each occasion delicious, memorable and, most importantly, not boring.

Conveniently sized from small to colossal—as well as chopped and sliced—Lindsay olives are bursting with flavor and can enhance recipes for every holiday and “olive” the celebrations in between. Medium black pitted olives add a mild, nutty flavor to these tangy and salty Feta Herb Bites. For a heartier dish, stir in sliced, ripe pitted olives to a meat sauce and layer over pasta noodles, ricotta, and mozzarella cheese. You'll have a delicious lasagna that's great for sharing.



### Feta Herb Bites

*Prep Time: 10 minutes*

*Cook Time: 15 minutes*

*Servings: 4*

### Ingredients

- 4 oz cream cheese, at room temperature
- 6 oz herbed feta cheese, at room temperature
- 1 can Lindsay Medium Black Ripe Pitted Olives
- $\frac{3}{4}$  cup finely crushed walnuts

### Cooking Directions

In a medium bowl, combine cream cheese and herbed feta cheese. Coat olives with the cheese mix and form them into balls, completely encasing them in the cheese mixture. Roll the balls in the walnut crumbs to lightly coat them. Chill for at least 30 minutes. Let the cheese balls sit at room temperature for a few minutes before serving. Serve with toothpicks.



**Adding a little olive love to your favorite dishes can enhance your holiday—or any day—entertaining.**

### Best Ever Lasagna

*Prep Time: 30 minutes*

*Cook Time: 45 minutes*

*Servings: 8*

### Ingredients

- 6 long lasagna noodles
- 1 lb. hot or mild turkey or pork Italian sausage, casings removed
- 1 medium sweet or yellow onion, chopped
- 1 green bell pepper, diced
- 1 (24 oz.) jar spicy or mild tomato basil pasta sauce
- 1 (3.8 oz.) or 2 (2.25 oz.) cans Lindsay Sliced Ripe Pitted Olives, drained
- 1 (15 oz.) container light ricotta cheese
- $\frac{1}{3}$  cup chopped fresh basil or Italian parsley
- 2 cups (8 oz.) shredded reduced sodium part-skim mozzarella cheese

### Cooking Directions

Heat oven to 375°F. Cook noodles according to package directions omitting salt. Meanwhile, cook sausage with onion and bell pepper until sausage is no longer pink, stirring frequently; drain. Stir in pasta sauce and olives; simmer 10 minutes. Combine ricotta cheese and basil in a medium bowl. Spoon  $1\frac{1}{2}$  cups meat sauce evenly over bottom of 13 x 9-inch baking dish. Layer 3 noodles, ricotta mixture, 1 cup meat sauce and 1 cup mozzarella cheese evenly over sauce. Top with remaining 3 noodles and all of remaining meat sauce. Cover dish with foil; bake 35 minutes. Uncover; top with remaining 1 cup mozzarella cheese. Bake uncovered 10 minutes or until bubbly. Let stand 10 minutes before serving. Garnish with additional chopped basil, if desired.

### Learn More

For other inspired recipes and information about Lindsay's line of olives and almond butters, visit [www.ilovelindsay.com](http://www.ilovelindsay.com).