

Stuffed olives

Ingredients:

- 1 cup black olives, pitted and chopped
- 1/4 cup olive oil
- 1/4 cup breadcrumbs
- 1/4 cup grated Parmesan cheese
- 1/4 cup chopped fresh parsley
- 1/4 teaspoon dried oregano
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon red pepper flakes
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder

Instructions:

1. Preheat the oven to 180°C (350°F).
2. In a small bowl, combine the olives, olive oil, breadcrumbs, Parmesan cheese, parsley, oregano, salt, black pepper, red pepper flakes, garlic powder, and onion powder.
3. Stuff the olive mixture evenly into the pitted olives.
4. Place the stuffed olives on a baking sheet and bake for 15-20 minutes, or until the filling is heated through.
5. Serve hot.