

MARINATED GRANQUESO[®] *and* OLIVE CONDITE

This simply delicious recipe is perfect for picnics or a spread of tapas. Serve with crusty bread, cured meats and pickled vegetables for a satisfying lunch or dinner.

Yield: 4 - 6 servings

method:

- Combine all ingredients and toss well.
- Cover and refrigerate for several hours or overnight.

ingredients:

- 8 ounces **GranQueso[®]**, cubed or chunked
- 8 ounces black or green olives
- $\frac{1}{3}$ cup extra virgin olive oil
- 1 sprig fresh rosemary, leaves torn from stem
- $\frac{1}{2}$ ounce fresh oregano, leaves torn from stem

