

# Olives

## GOYA® Salad Olives

*To prepare GOYA® Salad Olives, we use our best olives and natural roasted red pepper.*

This **healthy, nutritious** condiment, imbues your casseroles and salads with intense flavor and aroma.

We package **GOYA® Salad Olives** with the two most prized varieties of olives in Spain, Manzanilla and Gordal (also known as Queen) olives. With the latter of the two, of higher caliber, we put forth **Jumbo Salad Olives**.

**GOYA® Salad Olives** are the best you'll find on the market, as they are prepared with natural roasted red pepper, while other brands use red pepper paste to make them.



**GOYA®**  
SPAIN

Containers: Glass jars  
Country of Origin: Spain





## Tasting and food pairings

Mainly used in salads and *picadillos*, or minced salads, **GOYA® Salad Olives** can also be used in meat and vegetable stews and rice dishes, giving them an extra kick of flavor.



SALADS



RICE



MEAT



FISH



## Suggestions



**Meat with rice and Salad Olives:** Salt and pepper the meat sliced and fry with the heat high in a pot. Add vegetable sauce and diced carrot. A time the vegetables are poached, add rice previously cooked and **GOYA® Salad Olives**. Cook until all the ingredients are well integrated.



**Roasted potatoes with olives and pimientos:** In a clay pot, place potatoes seasoned with salt and pepper, garlic and rosemary with **GOYA® Extra Virgin Olive Oil** and bake them at medium heat for 25 minutes. Once the potatoes are cooked just right, add chopped onions so they become golden brown. Remove them from the oven and add **GOYA® Salad Olives** and adding salt to taste if necessary.

### Did you know...?

Red pepper neutralizes stomach acid. Sweet red pepper is especially suited for people with gastrointestinal disorders.

**GOYA®**

SPAIN

*If it's **GOYA** ...it has to be good!®*