



# No Knead Olive Bread

with Hot & Sweet Jalapeño Peppers



## Hero Product



Available for purchase at  
Walmart & Amazon.com



Flour



Warm Water



Salt



Active Dry Yeast



Mario Hot & Sweet  
Jalapeño Peppers



Mario Pitted Olives,  
Castelvetrano

PREP : 5 HRS

COOK: 55 MIN

TOTAL: 6 HRS

## LET'S GET STARTED

**No-Knead OLIVE & JALAPENO BREAD**  
This impossibly simple rendition of the classic Greek olive bread has a crispy crust that encases a soft, olive & jalapeño laced interior. A new twist on a classic recipe.

## TOOLS

- Mixing bowls
- Dutch oven
- Cling wrap
- Parchment paper

## INGREDIENTS

Serves 4 people

- Flour 3 cups
- Salt 1 tsp
- Warm Water 1 1/2 cups
- Active Dry Yeast 1/2 tsp
- Mario Pitted Olives, Castelvetrano 1/4 cup
- Mario Hot & Sweet Jalapeno Peppers 1 tbsp

## LET'S GET SOCIAL



Mario Olives & Specialty Foods



@Mariofoods



## 1 ADD ALL INGREDIENTS TO MIXING BOWL



## 2 MIX WELL

Mix all ingredients until well combined.



## 3 COVER

Cover with plastic wrap and allow to sit at room temperature for 5 -12 hours.



## 4 FLOUR DOUGH

Remove dough from bowl and place on floured surface. Flour dough gently until no longer sticky. Gently fold dough underneath itself and form into a ball (don't knead).



## 5 BAKE

Add dough to parchment lined dutch oven. Bake at 450 degrees for 30 min covered and uncover for an additional 25 minutes.



## 6 ENJOY

Allow to cool for 10-15 minutes & enjoy!