
Stacy's Herb-Marinaded Feta with Olives

1 Tblsp. whole cumin seeds
2 tsp. whole coriander seeds
1 tsp. crushed red pepper flakes
2 cloves garlic, minced
2 tsp. orange zest
1 1/4 c. extra virgin olive oil
10 oz. pitted, brine-cured olives,
 halved lengthwise
3 Tblsp. chopped fresh basil
2 Tblsp. chopped fresh cilantro
8 oz. feta cheese, diced

Combine cumin, coriander, and red pepper in small skillet over medium heat. Warm gently until spices are fragrant, about 1 minute. Transfer to bowl and stir in remaining ingredients. Cover and refrigerate at least one day, up to one week. Bring to room temperature before serving on baguette slices.

Accompany with Cooper-Garrod Maisie's Peak