



Herbed Nuts

Ingredients:

- 3 cups mixed nuts, raw and unsalted
1 cups each: almonds, shelled pistachios, cashews
- 1 Tablespoons fresh rosemary, chopped
- 1 Tablespoons fresh thyme, chopped
- 1 Tablespoons sesame oil

Directions:

- Preheat oven to 325°
- Arrange nuts in a single layer on a parchment lined baking sheet and roast until fragrant (5-10 minutes)
- Toss with sesame oil and fresh herbs
- Store nuts in the refrigerator

*great as a snack or to take on the go

*bar mix for parties or accompaniment to a cheese board

*sprinkled on stir fry or pasta

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