

Herbed Mixed Nuts

(Makes 3 cups)

Ingredients

3 cups **Alison's Pantry Deluxe Natural Nuts**

3 tbsp olive oil

1 tbsp chopped thyme

1 tbsp chopped rosemary

3 tbsp chopped parsley

Finely grated zest of 1 lemon

1 tsp sea salt flakes

¼ tsp freshly ground black pepper

Method

1. Preheat oven to 180°C.
2. Spread nuts on a baking sheet and roast for 8-10 minutes until toasted light golden brown.
3. Heat oil in a pan. Add the nuts, herbs, zest, salt and pepper and stir-fry for a couple of minute until nuts are coated with seasonings.
4. Remove from pan to cool

Store in an airtight container. Serve as part of a platter or for snacking.

This recipe was created by Julie Le Clerc for Alison's Pantry.



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