

Herbed & Roasted Marcona Almonds



This is an incredibly simple recipe and as long as you store in an airtight container you can keep for a bit. I have no idea how long they last because mine does not last but a few days before they are gone. I use Herbs de Provence because the blend is so flavorful. The brand I use is a blend of basil, thyme, marjoram, rosemary, savory and lavender. You may find oregano in your blend. And you may not find lavender as some do not like the floral note. Gary and I love lavender ours always includes it.

Ingredients

8 oz. Marcona Almonds
1 Tablespoon Olive oil
2 teaspoons Herb de Provence
Sea Salt, course

Preparation

Preheat your oven to 375 degrees with the rack in the middle slot.

Place the almonds in a mixing bowl. Drizzle with olive oil then toss to coat. Make sure that all of the almonds have a consistent but thin coating. If needed, add a few drops more. Add one teaspoon dried herbs and toss. Add the second teaspoon of dried herbs and toss.

Place a layer of parchment paper on a sheet pan and around the almonds in a single layer.

Roast for 5 minutes. Remove from oven and gently toss/flip almonds. Put back in the oven for another 4-5 minutes. The nuts will burn so keep an eye out and do not overcook. Almonds should be a slightly darker color than when you started.

Sprinkle with coarse sea salt. Toss and pour into a serving bowl until you are ready to serve. They are best if slightly warm to room temperature.