

Please be advised that not all of the recipes are appropriate for all people.
If you have specific dietary restrictions and are unsure if a recipe works for you, please contact us.

Thyme Toasted Almonds

Ingredients:

- 2 Tbsp extra virgin olive oil
- 2 tsp fresh thyme, leaves only
- 2 tsp coarse sea salt
- 4 oz whole, unblanched almonds

Directions:

- Preheat oven to 400°. In a large, shallow bowl, combine oil, thyme and salt. Set aside.
- Place the almonds in a single layer on a baking sheet. Place the baking sheet in the center of the oven and toast until the nuts are lightly browned, about 4 minutes.
- Remove the baking sheet from the oven.
- Immediately add the hot nuts to the oil/salt/thyme mixture. Taste for seasoning. Serve warm or at room temperature.