

# ROASTED NUTS

SERVINGS: 8



PREP TIME: 10 MINUTES



COOK TIME: 15 MINUTES



## Ingredients:

- 2 cups mixed nuts
- 3 tablespoons Tuscan Blue Rosemary & Pepper Honey
- 1 tablespoon butter
- 1 teaspoon vanilla extract
- 1/4 teaspoon ground cinnamon
- 1/2 teaspoon salt

## Directions:

1. Preheat oven to 350°F.
2. Line a baking sheet with parchment paper.
3. Melt the butter in a small saucepan over low heat. Stir in the Tuscan Blue Rosemary & Pepper Honey, vanilla, cinnamon, and salt until smooth.
4. Place the mixed nuts in a medium bowl. Pour the honey glaze over them and toss until evenly coated.
5. Spread the nuts in a single layer on your prepared baking sheet. Bake for 10 to 15 minutes, stirring halfway through.
6. Remove from the oven and let them cool completely on the baking sheet. *(Note: They will harden and get crunchy as they cool!)*
7. Transfer the cooled nuts to an airtight container.
8. Store at room temperature for up to 2 weeks.

## Notes:

Honey roasted nuts add a brilliant sweet, salty, and crunchy contrast to both sweet and savory dishes. They're perfect on salads, cheese boards, yogurt, oatmeal, ice cream and baked goods like cookies and brownies.

