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# Simple & Delicious Spiced Nuts

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## ROSEMARY MACADAMIA NUTS

Macadamia Nuts, Whole - 2 cups  
Rosemary, Fresh - 8 sprigs  
Olive Oil - 1tbs  
Salt - 1/2 tsp

1. Preheat the oven to 300F.
2. Spread the nuts out onto a sheet pan and bake until golden about 16-18 minutes.
3. Fine chop just the rosemary, removing the stem.
4. When the nuts are cool toss them in the rosemary, olive oil, and salt.

## LAVENDER ALMONDS

Almonds, Slivered or Whole - 2 cups  
Lavender, Fresh - 8 sprigs  
Olive Oil - 1tbs  
Salt - 1/2 tsp

1. Preheat the oven to 300F.
2. Spread the nuts out onto a sheet pan and bake until golden about 16-18 minutes.
3. Fine chop just the purple bud of the lavender.
4. When the nuts are cool toss them in the lavender, olive oil, and salt.

## SPICED WALNUTS

Walnuts, Chopped or Whole - 2 cups  
Olive Oil - 1tbs  
Salt - 1/2 tsp  
Allspice - 1tsp  
Black Pepper - 1tsp  
Cayenne - 1/2 tsp

1. Preheat the oven to 300F.
2. Spread the nuts out onto a sheet pan and bake until golden about 16-18 minutes.
3. When the nuts are cool toss them in the olive oil, salt, allspice, black pepper, and cayenne. Adjust to desired preference.