

Tapena

GRAB A FORK



Seasoned Spanish Almonds

Ingredients

- 2 cups dry roasted, no salted almonds
- 2 Tbsp extra-virgin olive oil
- 2 cloves garlic, pressed
- 1 tsp paprika
- 1 tsp fresh thyme
- 1 tsp kosher or sea salt

Directions

Heat oven to 350 F.

Mix all ingredients until the nuts are well coated.

Spread evenly on a baking sheet.

Toast for 8 – 10 minutes.

Let cool before serving about 15 minutes.