

# ROSEMARY SPICED NUTS *Pair with Sancha - Marsanne*

*Servings: 8-10*

*Prep time: 10 min*

*Cook time: 20 min*

## INGREDIENTS

- 1 lb unsalted mixed nuts*
- 1 Tbsp melted butter*
- 1 Tbsp maple syrup*
- 3 Tbsp chopped fresh rosemary*
- 1 Tbsp dark brown sugar*
- 1/2 tsp cayenne pepper*
- 2 tsp flaky sea salt + more to taste*



## DIRECTIONS

- 1. Preheat oven to 350°F. In a large bowl, toss mixed nuts with melted butter & maple syrup.*
- 2. Add 2 Tbsp of the chopped rosemary (reserving 1 Tbsp), dark brown sugar, cayenne pepper & 2 tsp flaky sea salt. Mix until the nuts are well coated.*
- 3. Spread nuts onto a rimmed baking sheet lined with parchment paper. Bake until glazed & golden (18 – 20 minutes). Stir twice while baking.*
- 4. Season with the additional Tbsp rosemary & flaky sea salt to taste. Serve warm immediately or store for up to 5 days.*