



Monsoon Spiced Roasted Almonds

Ingredients:

1 ½ tsp Kosher salt

1 - 1 ½ tbsp Monsoon Coast Spice Blend of your choice

2 TBL vegetable oil

2 ½ cups almonds

Spices Used: Mahavira's Feast Punjabi Garam Masala Arabian Baharat Ras el Hanout

Instructions:

1 - Pre-heat oven to 350°F. Place rack in the middle of the oven.

2 - Line a baking sheet with parchment paper. In a bowl, combine salt, spices and oil. Add almonds and stir until well coated.

3 - Pour almonds onto baking sheet and spread out evenly over the pan. Bake at 350°F for 6-8 minutes. Stir with a spatula, return to oven and bake an additional 6 minutes

4 - Remove from oven, stir a few times while they are cooling to ensure spices stick to the nuts. Let cool for 1 hour before serving. Store in an air-tight container.