



Thyme-Roasted Marcona Almonds

Recipe courtesy of Ina Garten



Thyme-Roasted Marcona Almonds

Total Time:
20 min
Prep: 5 min
Cook: 15 min

Yield:
6 to 8 servings
Level:
Easy

Ingredients

- ✓ 1 pound roasted, salted Marcona almonds
- ✓ 2 teaspoons good olive oil
- ✓ 2 tablespoons minced fresh thyme leaves
- ✓ 1 teaspoon kosher salt
- ✓ 1 teaspoon fleur de sel

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Directions

Preheat the oven to 350 degrees.

Place the almonds, olive oil, thyme, and kosher salt on a sheet pan and toss them together. Roast the almonds for 10 to 15 minutes, turning them every 5 minutes with a metal spatula, until they're lightly browned. Watch them carefully; they go from under baked to burnt very quickly.

Sprinkle with the fleur de sel, toss, and set aside to cool. Serve warm or at room temperature.

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