

# SLOMIXX Roasted Almonds



## Ingredients

5 lbs Natural or Raw Almonds  
7 Tbsp. SLOMIXX®  
2 Tbsp. ground thyme  
2 Tbsp cayenne  
Zest and juice of 1 lemon  
6 Tbsp olive or grapeseed oil



1. Heat oven to 300 degrees
2. Please all spices in a large bowl, add oil and mix well again, add almonds and stir well to coat.
3. Line half sheet baking pan with parchment paper.
4. Place almonds in a single layer on prepared pan.
5. Bake 25-30 minutes at 300. Stir nuts halfway through baking to ensure even browning.



The nuts will crisp as they cool, so don't overbake. Store in airtight container up to 2 months. May be frozen and stored much longer. If your house is like mine, they won't last long!

