**Charcuterie Board**

Ingredients:

1 tablespoon fresh rosemary leaves, finely chopped

1 teaspoon lemon zest

¾ teaspoon coarse salt

¼ teaspoon smoked paprika

8 oz. unseasoned marcona almonds

¼ teaspoon smoked paprika

2 ½ tablespoons olive oil

Directions:

Preheat oven to 325. in a small bowl combine salt, rosemary and zest. stir to incorporate. in another medium bowl combine almonds, oil and salt mix. Stir to coat. Place almonds on a parchment lined baking sheet and roast for up to 15 minutes. Stir every 5 minutes and check nuts to make sure they don’t burn. Serve warm along with your charcuterie board.