

Charcuterie Board - Developed by Just Friends Media

Ingredients:

1 tablespoon fresh rosemary leaves, finely chopped

1 teaspoon lemon zest

$\frac{3}{4}$ teaspoon coarse salt

$\frac{1}{4}$ teaspoon smoked paprika

8 oz. unseasoned marcona almonds

$\frac{1}{4}$ teaspoon smoked paprika

2 $\frac{1}{2}$ 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.