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SPICED-ROASTED ALMONDS

16 Servings • 1 Serving = 2 Tablespoons

INGREDIENTS

- 1 Tablespoon chili powder
- 1 Tablespoon extra-virgin olive oil
- ½ teaspoon salt
- ½ teaspoon ground cumin
- ½ teaspoon ground coriander
- ¼ teaspoon ground cinnamon
- ¼ teaspoon freshly ground black pepper
- 2 cups whole raw almonds

DIRECTIONS

1. Preheat oven to 350°F. In a medium bowl, combine chili powder, olive oil, salt, cumin, coriander, cinnamon and pepper. Add almonds and toss to coat. Transfer the almonds to a baking sheet and spread in an even layer.
2. Bake about 10 minutes or until almonds are toasted, stirring twice. Cool almonds completely before serving. Store in an airtight container for up to 5 days.

NUTRITION FACTS Serving Size = 2 Tablespoons (16g); Servings per container = 16; Calories 100; Total Fat 8g (12%); Saturated Fat 0.5g (3%); Cholesterol 0mg (0%); Sodium 75mg (3%); Total Carbohydrate 3g (1%); Dietary Fiber 2g (8%); Sugars 1g; Protein 3g.

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