



# 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.
2. Transfer the almonds to a baking sheet and spread in an even layer.
3. Bake for about 10 minutes or until almonds are toasted, stirring twice.
4. Let cool completely before serving.

## Nutrition Facts

16 servings per container	
<b>Serving size</b>	<b>2 tablespoon</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>100</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 8g	<b>10%</b>
Saturated Fat 0.5g	<b>3%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 75mg	<b>3%</b>
<b>Total Carbohydrate</b> 3g	<b>1%</b>
Dietary Fiber 2g	<b>7%</b>
Total Sugars 1g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 3g	
Vitamin D 0mcg	<b>0%</b>
Calcium 41mg	<b>4%</b>
Iron 1mg	<b>6%</b>
Potassium 1mg	<b>0%</b>
<small>*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

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