

## Kirkland Signature<sup>™</sup> Marcona Almonds, Lemon Pepper & Rosemary

Makes 2 cups

## **Ingredients:**

3 Tbsp olive oil
2 cups Kirkland Signature Marcona Almonds
Zest of one lemon
1 Tbsp fresh rosemary, minced
2 tsp lemon pepper seasoning
Salt and pepper to taste

## **Tools:**

FoodSaver® FM3941 Vacuum Sealing System FoodSaver® Zipper Bags

## Instructions:

In a large skillet, heat oil over low. Add almonds. Cook, stirring constantly, to avoid burning almonds. Do not leave unattended. Remove from heat when they are turning brown. Stir in lemon zest, rosemary and lemon pepper. With a slotted spoon, transfer the almonds to a foil-lined, rimmed baking tray. Add additional lemon pepper or rosemary if needed. Sprinkle with salt and pepper to taste. Let cool. Serve within two days. Or, store longer in the FoodSaver<sup>®</sup> Zipper bags.

Tip: Great for hostess gifts.

For more recipe ideas, go to Costco.com and search: Quick & Easy

