



Slow-Roasted Almonds with Sage Leaves

Makes 3½ cups

Ingredients:

3 cups Kirkland Signature™ Almonds
1½ cups sage leaves, loosely packed
3 Tbsp Kirkland Signature Extra Virgin Olive Oil
1 tsp Kirkland Signature Sea Salt
Rind of 1 lemon or orange
2 Tbsp fennel seeds (optional)

Instructions:

Preheat oven to 275 F. Line a baking sheet with parchment paper. In a medium bowl, mix together almonds and sage leaves. Add oil and salt, as well as citrus rind and fennel seed, if using. Toss gently until almonds and sage are evenly coated. Spread the almond mixture on the baking sheet and bake for 20 minutes. Remove from the oven, stir and bake for 10 more minutes.

Remove pan from the oven and break a few almonds open. If the centers are golden brown they are done; if the nuts need more time, stir and return to the oven, checking every 5 minutes.

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