



# Sparkle Kitchen

## Rosemary Salted Almonds

### Ingredients

- ¾ pound raw almonds
- 1 egg white
- 4-5 sprigs fresh rosemary
- 1 teaspoon salt
- several grinds of black pepper

### Directions

Preheat your oven to 350 degrees. In a large bowl, use a hand mixer to froth the egg white until it's quadrupled in volume. Gently fold in the almonds, coating them thoroughly with the egg white. Add the rosemary, salt, and pepper, and gently toss the mixture one more time to distribute them.

Cover a large rimmed baking sheet with parchment paper, and spread the almonds in a single layer on top. Roast the nuts in the oven for about 20 minutes, using a spatula to break them apart and stir them at 10 minutes and 15 minutes.

Allow the nuts to cool before you squirrel them away for eating!

**Enjoy!**