

Rosemary Chipotle Roasted Nuts (recipe from Barefoot Contessa)

3 cups whole roasted, unsalted cashews (14 oz)
2 cups pecan halves (7 oz)
2 cups walnut halves (7 oz)
1 cup raw almonds (6 oz)
1/3 cup pure maple syrup
1/4 cup light brown sugar, lightly packed
3 tbsp orange juice
1-2 tsp of ground chipotle powder
2 tbsp minced fresh rosemary leaves
Kosher salt

Directions:

Preheat the oven to 350 degrees F. Brush a sheet pan generously with vegetable oil. Combine the cashews, walnuts, pecans, almonds, 2 tablespoons of the vegetable oil, the maple syrup, brown sugar, orange juice and chipotle powder on the sheet pan; toss to coat. Add 2 tablespoons of the rosemary and 2 teaspoons of salt and toss again.

Spread the nuts in one layer. Roast for 25 minutes, stirring twice with a large metal spatula, until the nuts are glazed and golden brown. Remove from the oven and sprinkle with 2 more teaspoons of salt. Toss well and set aside at room temperature, stirring occasionally to prevent sticking as they cool. Taste for seasoning. Serve warm or cool completely and store in airtight containers at room temperature for up to a week.