



Ingredients:

1 cup almonds
1 cup walnuts
1 cup pecans
3 Tbsp butter, melted
2 Tbsp Maple syrup
1/2 tsp ground cinnamon
2 Tbsp fresh rosemary, minced
2 Tbsp fresh thyme, minced
1/2 tsp salt

Preparation:

Preheat oven to 300F.

Place nuts in a large bowl.

In a separate smaller bowl, combined melted butter, Maple syrup, cinnamon, rosemary, and thyme. Stir until thoroughly combined. Pour this mixture over the nuts and toss to coat evenly.

Transfer nuts to parchment lined baking sheet and sprinkle with salt.

Cook for 10 minutes, stir, then place them back in oven for another 10 minutes.

If not toasted enough, bake for an additional 2 minutes.

Allow nuts to cool completely before serving. Keep them refrigerated for up to a week.