

## Roasted Salt & Paprika Almonds

**Servings:** 8

**Prep Time:** 5min

**Cook Time:** 17i



### Ingredients

- 2 x 150g packs whole almonds (skins on are fine)
- 1 tsp flaky sea salt
- good knob of butter
- 1 tsp smoked paprika

### Directions

1. Heat oven to 180C/160C fan/gas 4. Spread the nuts on a baking tray and roast for 15 mins. Tip the hot nuts into a bowl and toss with the butter, salt and paprika to taste, until coated. Tip the nuts back onto the tray and roast for 2 mins more to dry the coating onto them. Cool and store in an airtight container. The nuts will keep for 3 days.