

## Roasted Rosemary Cashews

### Ingredients:

- 1 1/4 pounds cashews
- 2 tablespoons chopped fresh rosemary leaves
- 1/2 teaspoon cayenne powder
- 2 teaspoons dark brown sugar
- 2 teaspoons salt
- 1 tablespoon butter, melted



### Directions

1. Preheat oven to 375°F.
2. Spread cashews evenly on a baking sheet and bake for 10 minutes.
3. In a large bowl, combine rosemary, cayenne, brown sugar, salt, and butter.
4. Add warm cashews to the mixture and toss until thoroughly coated. Serve warm.

*Makes 3 cups*

*To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.*