

## Rosemary Chili Walnuts

Serves: 8

### Ingredients:

- 2 tbsp. olive oil
- 2 cups walnuts
- 1 tbsp. dried rosemary
- 3 tsp. crushed chili flakes
- 1/2 tsp. salt

### Instructions:

- Use a large skillet over medium heat. Heat the oil and add the walnuts. Stir to coat the walnuts.
- Add the rosemary leaves, crushed chili flakes, and salt. Toss to coat the walnuts.
- Cook over medium heat stirring almost constantly for 15 minutes. Do not allow the walnuts to get too brown.