

Tapeña

Spanish Wines

Wines

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Seasoned Spanish Almonds

Try this tasty *tapas* recipe with [Tapeña Rosé](#).

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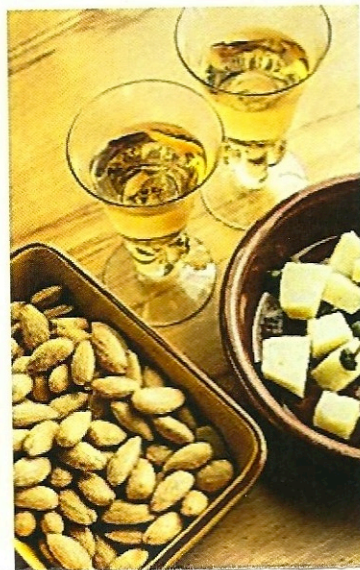
Ingredients

- 2 cups dry roasted, no salted almonds
- 2 tbsp extra-virgin olive oil
- 2 cloves garlic, pressed
- 1 tsp paprika
- 1 tsp fresh thyme
- 1 tsp kosher or sea salt

Directions

- 1) Heat oven to 350 F
- 2) Mix all ingredients until the nuts are well coated
- 3) Spread evenly on a baking sheet
- 4) Toast for 8 – 10 minutes
- 5) Let cool before serving about 15 minutes

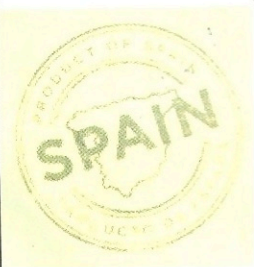
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