



Roasted Almonds With Coriander, Chilli & Olive Oil

Ingredients

- 1/2 tablespoon olive oil
- 1 1/2 cups blanched almonds
- 1 teaspoon coriander seeds, crushed
- 1 to 3 small dried red chilli peppers
- 2 generous pinches of sea salt

Directions

- Add the olive oil and almonds to a hot saute pan. Saute and kind of toast the almonds until golden brown, shaking the pan regularly to color them evenly and accentuate their nutty flavor.
- Crumble in the chilli and coriander to taste and add the sea salt.
- Toss over and serve hot on a large plate.