



Rosemary, Thyme

## Nuts and Herb Fish Mix

An insanely delicious chopped nut and herb topping made with all-natural Farm Fresh Nuts Pistachios, Macadamia Nuts, Almonds, Cashews and Pecans that instantly take your next fish or chicken dish to the next level.

### Ingredients:

- 1 cup Farm Fresh Nuts [Raw Almonds](#)
- 1 cup Farm Fresh Nuts [Raw Cashews](#)
- 1 cup Farm Fresh Nuts [Raw Large Macadamia Nuts](#)
- 1 cup Farm Fresh Nuts [Raw Georgia Pecans](#)
- 1 cup Farm Fresh Nuts [Raw Shelled Pistachio Kernels](#)

½ cup of the following dried spices

Chive, Cilantro, Garlic, Oregano, Mint, Parsley,

### Directions

Chop nuts to a medium to fine size. Spread out on a baking sheet that has been lightly sprayed with olive oil. Sprinkle coarse sea salt over the nuts and toast in a 250-degree oven for 15 minutes. You are not looking for too much toast just enough to get the nuts slightly browned, so watch closely.

Once the nuts are cooled place into a big bowl and add herbs. Mix well and store in an airtight container.

This mix can be used in a variety of ways. If you choose to use it as a “crust” for the protein of your choice, you will want to further chop the mixture. You can do this in a food processor.