



We can't stop eating these Sweet Thai Chili Almonds! Mixing exotic spices with a satisfying blend of red chili, garlic and molasses, it's a refreshingly bold taste that will remind you to use up those vacation days.

#### Ingredients of Sweet Chilli Almonds

3 Servings

1 cup almonds

2 teaspoons granulated garlic

2 teaspoon black strap molasses

1/2 Egg whites

1/2 teaspoon salt

1/2 teaspoon Red chilli powder

Whip egg whites until frothy

Put granulated garlic, salt, sugar, red chilli powder. Mix well.

Add the molasses to the egg whites then slowly mix together with the almonds, mix well. The egg white should be just enough to coat the almonds lightly.

Now sprinkle the seasoning and mix well. Spread the almonds on a roasting tray.

In a pre-heated oven cook the almonds for 10 minutes at 120c.

Remove and allow to cool completely. Keep in an air tight jar.