# Honey Orange Rosemary Cashews

## INGREDIENTS

- 3 TBS butter
- 4 cups raw cashews
- 2 TBSP orange zest (zest from one large orange)
- 2 TBS honey
- Parchment paper
- 2 tsp kosher salt
- 1 TBSP finely chopped rosemary

## DIRECTIONS

1. Preheat the oven to 350 degrees. Line the baking sheet with parchment paper.
2. Melt butter in a medium saucepan over low heat for 4-5 minutes until golden brown. Stir frequently to avoid burning. Turn off the heat. Stir in honey and orange zest. Add cashews to the sauce pan and mix until cashews are well covered.
3. Pour cashew mixture in a single layer on a rimmed baking sheet lined with parchment paper. Sprinkle it with salt.
4. Bake at 350 for 6 minutes. Remove from oven and sprinkle with rosemary and bake for 2-3 additional minutes. Cool completely on the pan.