



Parmesan Almond Crisps

1/2 cup high-quality Parmesan cheese, finely shredded

1/4 cup Almond Accents® Original Oven Roasted sliced almonds



Preheat oven to 400 degrees. Line baking sheet with parchment paper or coat it with baking spray. Stir together Parmesan cheese and Almond Accents in small bowl. Using your fingers, form 8 small piles of cheese and almonds on a lined sheet pan. Flatten each pile to create an even thickness. Bake about 6-7 minutes, until edges are brown. Remove and set aside to cool until crisp, about 10 minutes. Serve immediately, or store between paper towels in airtight container for up to 3 days.

Makes 8 crisps



Preparation Time : 15 minutes

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