

**Chocolate Chili Covered Almonds with Hemp Hearts**

*Chili peppers are the perfect feel-good ingredient known to produce endorphins. Presented on a cheese board, these decadent chocolate chili almonds are dipped in premium organic chocolate and lightly dusted with dash of heat to optimize flavour.*

**Ingredients**

- 100 g Green & Black's Maya Gold Dark Chocolate, finely chopped
- 1 ½ cups Raw almonds
- ¼ tsp Chili powder
- ¼ tsp Fleur de sel
- 1 tbsp Hemp hearts

**Directions**

Prepare a large baking sheet lined with a silpat or parchment paper.

Fill a medium pot with an inch of water. Place the pot on the burner over medium heat and bring the water to a gentle simmer. Place the Green & Black's chocolate in a large heat-proof bowl and set over pot. Let the chocolate melt, stirring often until smooth.

Add the almonds and toss until fully coated and spread out onto the baking sheet.

Sprinkle with chili powder, fleur de sel and hemp hearts. Allow the chocolate to cool and set completely or transfer to the fridge to quicken the process. Separate the nuts and serve on a cheese board or in a bowl for easy snacking.

- Prep time: 10 min
- Cook time: 5 min
- 136 calories
- Serves 8-10

