Rosemary and Thyme Cocktail Chex™ Party Mix

Servings: 18 | Time: 20 minutes

Ingredients:

- 3 cups Corn Chex™ Cereal
- 3 cups Rice Chex™ Cereal
- 1 container (10.3 oz) mixed nuts (about 2 cups)
- 1/4 cup butter
- 1/2 teaspoon garlic salt
- 1/4 teaspoon onion powder
- 1 tablespoon finely chopped fresh thyme leaves
- 1 teaspoon finely chopped fresh rosemary leaves
- 1 cup bite-size wheat crackers (from 8-oz box)

Preparation

1) Line large rimmed cookie sheet with waxed paper. In large microwavable bowl, add cereals and mixed nuts.

2) In small microwavable bowl, microwave butter uncovered on High 20 to 40 seconds or until melted. Stir in garlic salt, onion powder, thyme and rosemary; pour onto cereal and nut mixture. Stir mixture thoroughly to evenly coat.

3) Microwave uncovered on High 4 to 6 minutes, stirring after every minute, until well coated and slightly toasted. Spread on cookie sheet to cool, about 15 minutes.

4) Transfer to large serving bowl; stir in crackers.

Tips

- Store in covered container at room temperature.
- Your favorite combination of salted nuts will work in place of the mixed nuts in this recipe.