



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.