

How to Roast Chestnuts

Preheat oven to 425 degrees.

Clean off chestnuts with a damp cloth, if necessary. Use a sharp paring knife to cut an "X" into the sides of the chestnuts.

Arrange on a baking sheet with the cut sides up. Roast for 15-25 minutes until nuts are tender and easy to peel.



When cool enough to handle, peel and enjoy!