**Sea Salt and Dill Crackers**

Grain-free Paleo crackers are easier to make than you might have guessed. The dough is quickly whisked together and then rolled out between two sheets of parchment paper to create the

flat crackers. Feel free to swap out the dill in this recipe for your favorite herb, whether it is rosemary, oregano, or thyme.

**ingredients**

2 cups almond meal

1 tbsp fresh dill, chopped

1/2 tsp sea salt

1 egg

1 tbsp extra virgin olive oil

1 tsp honey

**directions**

1. Preheat the oven to 325 degrees F. In a large bowl, mix together the almond meal, dill, and salt. In a separate bowl, whisk together the egg, olive oil, and honey. Mix the wet ingredients into the dry and stir well to combine.

2. Transfer the dough to a sheet of parchment paper. Cover with a second sheet of paper and roll out the dough to 1/8-inch thick. Peel back the top layer of paper and cut the dough into squares. Sprinkle with additional sea salt if desired.

3. Place the parchment paper with the squares onto a baking sheet. Bake for 12-15 minutes until lightly browned. Let cool for 15 minutes before serving.