

Spiced Nuts

From Christiana:

Did I dream it, or did you ask for recipes for things to eat?! If so, here is a good recipe for nibbles

Servings: 4

Ingredients:

$\frac{2}{3}$ cup almonds - 92 grams

$\frac{2}{3}$ cup pecans - 72 grams

$\frac{2}{3}$ cup walnuts - 56 grams

1 teaspoon chilli powder

$\frac{1}{2}$ teaspoon cumin

$\frac{1}{2}$ teaspoon ground black pepper

$\frac{1}{2}$ teaspoon celtic sea salt

1 tablespoon olive oil

Instructions:

1. Place nuts in a large cast iron skillet over medium heat
2. Toast until lightly browned
3. While nuts are toasting, prepare spice mixture
4. Combine chilli, cumin, black pepper, and salt in a small bowl
5. Coat nuts with olive oil, then coat with spice mixture
6. Serve

Cheers!

Christiana