

Spiced Nuts

growitmakeitloveit.com.au

Need a spicy crunchy snack to enjoy with a drink these holidays?

Recipe from David Herbert [@itstartedwithajug](#)

500g shelled nuts (hazelnuts,cashews, pecans, almonds, pistachios

2 tbsp finely chopped rosemary)

1 tsp cayenne pepper

2 tbsp brown sugar

2 tsp sea salt

1 tbsp olive oil

Preheat oven to 150c FF + line a tray with baking paper

Combine all the ingredients in a bowl, mixing well to distribute the flavouring + oil. Spread out the nuts on the prepared tray in a single layer + bake for 10 minutes. Remove + mix well, then return to the oven + cook for another 5 minutes, careful not to let them burn.

Allow to cool on the tray. Store in an airtight container for up to 7 days!

