

# Sweet & Spicy Nut Mix

GLUTEN-FREE • VEGAN



## INGREDIENTS:

- 1 tsp chili powder, preferably ancho  
*(if you use a regular supermarket chili powder, cut down the cumin below)*
- 1 tsp smoked paprika
- 3/4 tsp ground cumin
- 1/2 tsp ground black pepper
- 1/2 tsp cayenne pepper, or more to taste
- 3/4 cup pecans or cashews
- 3/4 cup raw almonds
- 1/2 cup dry roasted peanuts
- 1/2 cup raw pistachios
- 2 Tbsp extra virgin olive oil\*
- 2 Tbsp agave nectar\*
- 1/2 tsp coarse salt

*\*86L: If you want a drier mix, cut the olive oil and agave nectar in half. Also, I didn't have pistachios, so I added raw pumpkin seeds and raw sunflower seeds instead. My husband likes REALLY spicy food, so I also added 1/2 teaspoon of Dave's Insanity Hot Sauce.*



Tested and Approved by 86lemons.com

<http://86lemons.com/sweet-spicy-nut-mix>

## Original Recipe Source:

**What would Cathy eat?**

<http://www.whatwouldcathyeat.com/2011/12/spicy-spiced-nuts>

**YIELDS:** 2½ cups

### STEP 1:

Preheat oven to 325°F.

### STEP 2:

Mix the spices in a small bowl and set aside. In a separate bowl, mix the olive oil and agave.

### STEP 3:

Spread the nuts on a large baking sheet and roast for about 12 minutes, until they start to get toasty and aromatic. Watch them carefully to make sure they don't burn.

### STEP 3:

Remove to a bowl and toss with the olive oil mixture, stirring well. Add the spices and stir briefly. Return to the baking sheet and roast for another 2-3 minutes. Remove from the oven, sprinkle with salt to taste and cool before serving.