



“To me, these spicy mixed nuts have a decidedly festive flavour – serve with festive drinks and keep a handful to throw in the bottom of the Lunchbox.”

Sara B.



Spicy Roasted Nuts

Ingredients

- 350gm mixed whole raw unsalted nuts – pecans, walnuts, cashews, brazil, hazelnuts, almonds and/or macadamias
- 1 tablespoon melted butter
- 1 heaped tablespoon fresh chopped rosemary needles
- 5 sage leaves thinly sliced
- ½ teaspoon ground chilli pepper
- 2 teaspoons brown sugar
- 1 ½ teaspoons Malden sea salt

Method

Preheat oven to 180°C.

Spread nuts out on a baking tray and roast in the oven for 12 minutes.

In a small bowl combine all the other ingredients. When the nuts come out of the oven thoroughly toss the spicy butter through the nuts and serve.

Should there be any leftovers, store in a sealed container and hide for a secret snack.



Feast on Fruit

AND DELICATESSEN

OPEN - Mon Fri 7am to 8.30pm - Sat 7am to 5pm - Sun 7am to 6pm

Visit us at Shop 15 Morningside Central, 25 Junction Rd (Cnr Wynnum & Junction Rds) Morningside (next to Woolworths)