RECIPE

Spiced Roasted Nuts

Almonds, walnuts and cashews roasted with olive oil, smoked paprika and cumin, with no added sugar and a light hand on the salt: a snack for the trail or the desk.

MAKES

12 servings US Metric

TOTAL

50 min

Ingredients

- [ ] 1 cup whole raw almonds
- [ ] 1 cup walnut halves
- [ ] 1 cup raw cashews
- [ ] 1 tbsp olive oil
- [ ] 1 tsp smoked paprika
- [ ] 1 tsp ground cumin
- [ ] ½ tsp garlic powder
- [ ] 0 tsp cayenne
- [ ] ¼ tsp salt

Method

1. Heat the oven to 325 °F with a rack in the middle. Line a rimmed sheet pan with parchment.
2. Put the nuts in a bowl, add the oil and toss until every nut is shiny. Stir the paprika, cumin, garlic powder, cayenne and salt together, sprinkle it over and toss until the nuts are evenly dusted.
3. Spread them on the pan in one layer. Roast 12 to 15 minutes, stirring once halfway, until a shade darker and fragrant. Walnuts brown first, so watch the last few minutes.
4. Cool them completely on the pan, about 30 minutes. They crisp as they cool.
5. Keep them airtight at room temperature up to 1 week. For a hike, portion them into small bags at home.