

Spiced Walnuts

6 ingredients · 10 minutes · 4 servings



Directions

1. Lay a large piece of wax paper across the counter.
2. Heat a large skillet over medium heat. Add honey, oil and 1 tbsp water. Add the walnuts and stir with a wooden spoon until evenly coated.
3. Add the sea salt, cumin and cayenne. Continue to stir until walnuts are slightly browned (about 2 to 3 minutes).
4. Remove from heat and transfer the walnuts onto the piece of wax paper. Once cool, break apart into pieces. Store in an airtight container in the fridge. Enjoy!

Notes

Extra Spicy

Add extra cayenne pepper.

Ingredients

- 2 tbsps** Raw Honey
- 2 tbsps** Extra Virgin Olive Oil
- 2 cups** Walnuts
- 1/2 tsp** Sea Salt
- 1 tsp** Cumin
- 1/8 tsp** Cayenne Pepper