

Paleo Spiced Nuts

I just love to eat nuts for a high protein snack with a piece of fruit. I came across this recipe last year and just fell in love with the taste.

Ingredients

- $\frac{2}{3}$ cup almonds
- $\frac{2}{3}$ cup pecans
- $\frac{2}{3}$ cup walnuts
- 1 tsp chili powder
- $\frac{1}{2}$ tsp cumin
- $\frac{1}{2}$ tsp black pepper
- $\frac{1}{2}$ tsp sea salt
- 1 tbsp extra-virgin olive oil

Directions

1. Place nuts in a large cast-iron skillet over medium heat
2. Toast until lightly browned
3. While nuts are toasting, prepare spice mixture
4. Combine chili, cumin, black pepper and salt in a small bowl
5. Coat nuts with olive oil, then coat with spice mixture

The idea for this nut mixture came from a wonderful gluten-free site www.elenaspantry.com.

