



## Spicy Cashews

8 servings

25 minutes

### Ingredients

275 grams Cashews (raw)  
2 grams Smoked Paprika  
900 milligrams Red Pepper Flakes  
3 grams Chili Powder  
1/2 Lime (juiced and zested)  
14 grams Raw Honey  
5 milliliters Avocado Oil  
3 grams Sea Salt

### Directions

- 1 Preheat the oven to 325°F (163°C) and line a baking sheet with parchment paper.
- 2 Add the cashews, smoked paprika, red pepper flakes, chili powder, lime juice, honey, avocado oil and sea salt to a large bowl and mix until all the cashews are fully coated.
- 3 Place on the baking sheet, making sure to have them spread out evenly. Bake for 10 minutes, then remove from the oven and toss. Put them back in the oven for an additional 10 to 12 minutes, or until slightly crispy.
- 4 Remove the cashews from the oven and let them cool on the pan for 5 to 10 minutes. Garnish with lime zest if desired and serve. Enjoy!

### Notes

**Leftovers:** Store in a sealed container for up to one week. Freeze for longer.

**No Honey:** Use maple syrup instead.

**No Cashews:** Use almonds, walnuts or pecans instead.