

# Spiced Walnuts

6 ingredients · 10 minutes · 4 servings



## Directions

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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

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### Extra Spicy

Add extra cayenne pepper.

## Ingredients

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- 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