

# Salty and Spiced Mixed Nuts

**Collections:** Green Hills Farm



## Ingredients

**4 cups of whole nuts (Our fav mix pecans, macadamia, large cashews, almonds)**  
**2 tbsp EVOO olive oil**  
**1 tbsp of chopped rosemary (1 large sprig)**  
**1 tbsp of chopped thyme leaves (6-8 sprigs)**  
**1 tsp ground cumin**  
**1 tsp ground coriander**  
**½ tsp smoked paprika**  
**½ tsp fennel seeds**  
**1 tbsp brown sugar**  
**2-3 tsp Green Hills Farm Wine + Garlic + Salt or good quality Aussie salt**  
**5 good cracks of black pepper**

## Directions

1. Preheat oven to 150°C. Lined a baking tray with grease proof paper. Place nuts in a medium heatproof bowl.
2. Pour oil into a small heavy saucepan and place over low heat until warm. Do not let it get too hot or the oil will smoke and burn. Add rosemary, thyme and fennel seeds and stir until aromatic, about 1 minute.
3. Remove pan from heat and stir in cumin, coriander and smoked paprika.
4. Pour the spiced oil over the nuts and stir to coat evenly. Sprinkle with sugar, 1 tsp of salt and black pepper. Stir again to create even coating of all the nuts
5. Spread evenly in a single layer on the lined baking tray. Bake for 10 mins, then stir the nuts and bak for another 5-10 minutes. Do not step away the kitchen at this point as nuts can go from gold brown to burn in an instant.
6. Remove tray and let completely cook before adding another teaspoon or two of salt to taste. Store in glass jars to an airtight container for up to four weeks.