

## Spicy Cashews Recipe:

### Ingredients

- 2 cups raw cashew nuts
- 2 tablespoons oil
- 1 teaspoon salt
- 1/4 teaspoon black salt
- 1/8 teaspoon black pepper
- 1/4 teaspoon red pepper
- 1 teaspoon roasted ground cumin seeds powder
- 1/2 teaspoon mango powder



### Method

1. In a large skillet, roast the cashew nuts in oil over low to medium heat, stirring continuously, until golden brown (seven to eight minutes).
2. Transfer the cashews to a bowl and let them cool until they are warm (not room temperature or the spices will not coat cashews).
3. Mix all the spices in a small bowl. Sprinkle over the warm cashews and toss to coat them evenly.
4. Store the cashews in an airtight container once they cool to room temperature.

***Note: These cashews can be stored up to a month.***