



*cara price*

## SALT & PEPPER NUTS

### INGREDIENTS

- 1 cup raw walnut halves
- 1 cup raw pecan halves
- 1 cup raw cashews
- 1 tablespoon olive oil
- 1 teaspoon salt
- 1 teaspoon coarse pepper

### DIRECTIONS

preheat oven to 350.

mix the salt & pepper together in a small bowl or measuring cup.

place all the nuts in a large mixing bowl. drizzle olive oil over nuts & stir well to make sure it's evenly distributed.

then sprinkle half the salt & pepper mixture over the nuts & toss. add in the last half of spices & continue stirring to make sure they are all coated.

line a cookie sheet with parchment paper & bake 8-10 minutes. allow to cool completely, then serve or store at room temperature for up to 14 days in a glass jar.