



## Phoebe's Netflix Nuts

This recipe can be adjusted based on what you have on hand for nuts, herbs, sweeteners and spice.

### INGREDIENTS

- 4 cups assorted unsalted nuts such as Almonds, Walnuts, Pecans, Cashews
- 1 Tbs unsalted butter, melted
- 2 Tbs maple syrup
- 1/2 tsp cayenne powder (Chipotle powder or chili powder are good substitutes)
- 2 Tbs coarsely chopped fresh rosemary Thyme is a good substitute)
- 1 tsp sea salt
- 1/4 tsp fresh ground pepper

### INSTRUCTION

1. Preheat the oven to 300° F. Line a sheet pan with parchment paper or aluminum foil.
2. In a small bowl combine the cayenne, rosemary, sea salt and pepper. Put the nuts in a large bowl, pour the butter and maple syrup over and then add the mixed spices. Toss to coat the nuts evenly then spread in one layer on the sheet pan.
3. Roast for 20 minutes, stirring halfway through.
4. Let cool, store in an airtight container for up to a week, if they last that long.