



1/2 teaspoon ground cumin
1/2 teaspoon paprika
1/2 teaspoon curry powder
1/2 teaspoon salt
1/4 teaspoon garlic powder
1/4 teaspoon cayenne pepper to taste

1/4 teaspoon ground turmeric
1/4 teaspoon ginger
1/4 teaspoon ground cinnamon
2 tablespoons olive oil
2 cups mixed nuts

In a bowl combine ground cumin, paprika, curry powder, salt, garlic powder, cayenne pepper, ground turmeric, ginger, ground cinnamon, and olive oil to make a spice paste.

Add in the mixed nuts and toss to coat.

Line a baking tray with parchment paper. Spread the nuts out into a single layer.

Bake in a 325°F oven for 12-15 minutes stirring halfway through.

Let the spiced nuts cool on the baking tray for 1 hour.

Enjoy!

Store the spiced nuts in an air tight container.