



Tangy Harissa Roasted Nuts

Ingredients:

1 cup cashews
1 cup peanuts
1 cup almonds
1 cup pecans

3 tablespoons **Harissa EVOO**
2 tablespoons **Citrus Mint Balsamic**
3 tablespoons brown sugar
1 teaspoon ground cumin
1 teaspoon coriander
1 teaspoon salt

Instructions:

Preheat oven to 400°F. Line a baking sheet with parchment paper.

In a large bowl combine cashews, peanuts, almonds and pecans. In a smaller bowl, add olive oil, balsamic, brown sugar, cumin, coriander and salt and whisk to combine and drizzle over the nuts. Toss to combine and evenly spread out on the prepared baking sheet. Bake for 15-20 minutes or until golden brown and crispy. Set aside to cool completely before serving.