

Warm Spiced Cashews

Ingredients

- 2 teaspoons peanut oil
- 2 teaspoons dark brown sugar
- 1/2 teaspoon five-spice powder
- 1/2 teaspoon ground cumin
- 1/4 teaspoon freshly ground black pepper
- 1/4 teaspoon ground red pepper
- 2 teaspoons water
- 1 cup roasted, unsalted cashews
- 1/2 teaspoon kosher salt

Preparation

Preheat oven to 350°. Line a large rimmed baking sheet with parchment paper.

Heat peanut oil in a medium saucepan over medium heat. Add brown sugar, five-spice powder, cumin, black pepper, red pepper, and water to pan. Stir until sugar dissolves and mixture begins bubbling. Add cashews to pan; cook 2 minutes or until well coated, stirring constantly.

Spread cashews evenly on prepared baking sheet, using 2 forks to separate them and leaving as much room as possible between nuts. Sprinkle nuts evenly with salt. Bake at 350° for 7 minutes or until fragrant. Cool slightly on pan before serving.