

Indian-Spiced Mixed Nuts

Yield: 16 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/veg-appetizers-indian-recipe>

Ingredients:

- 2 cups Diamond of California Pecan Halves
- 1 cup walnut halves Diamond of California
- 1 cup Diamond of California Whole Almonds
- 1/4 cup coconut oil melted
- 2 tablespoons brown sugar
- 1 tablespoon garam masala
- 1 teaspoon canela
- 1 teaspoon ground cardamom
- 1 teaspoon salt
- 1/2 teaspoon cayenne

Nutrition:

1. Calories: 80 calories
2. Carbohydrate: 3 grams
3. Fat: 8 grams
4. Fiber: 1 grams
5. Protein: 1 grams
6. SaturatedFat: 3.5 grams
7. Sodium: 150 milligrams
8. Sugar: 1 grams

Thank you for visiting our website. Hope you enjoy Indian-Spiced Mixed Nuts above. You can see more 16 veg appetizers indian recipe Experience culinary bliss now! to get more great cooking ideas.