## RecipesCh@~se

## Crunchy Roasted Pumpkin Seeds

Yield: 4 min Total Time: 55 min

Recipe from: <a href="https://www.recipeschoose.com/recipes/indian-spiced-roasted-pumpkin-seeds-recipe">https://www.recipeschoose.com/recipes/indian-spiced-roasted-pumpkin-seeds-recipe</a>

## **Ingredients:**

- 2 cups pumpkin seeds rinsed
- 2 teaspoons garlic powder
- 1/4 teaspoon cayenne
- 2 teaspoons worcestershire sauce
- 1/2 cracked pepper black
- 1 teaspoon sea salt
- 3 tablespoons melted butter

## **Nutrition:**

Calories: 450 calories
Carbohydrate: 9 grams
Cholesterol: 25 milligrams

4. Fat: 40 grams5. Fiber: 4 grams6. Protein: 20 grams

7. SaturatedFat: 11 grams8. Sodium: 680 milligrams

9. Sugar: 1 grams

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