

Sweet and Spicy Pumpkin Seeds

Ingredients

1 cup pumpkin seeds, unsalted
1 Tbsp olive oil
1/2 tsp Cumin
1/4 tsp Chili powder
1/4 tsp Kosher salt
1/4 tsp Cinnamon, ground

Directions

1. Preheat oven to 350 degrees.
2. Mix all the seasonings and olive oil in a large bowl.
3. Pour seeds into the bowl of oil and seasonings and toss to coat the seeds.
4. Spread seeds out on a rimmed cookie sheet.
5. Bake for 10 minutes or until slightly browned around the edges.

Make a double batch! These pumpkin seeds will go quickly!