
Coconut Chilli Cashews

Cook Time: 25 min

prep Time: 5 min

total Time: 30 min

servings: 6

Ingredients:

2 cups (300g) raw cashews

1/4 cup (30g) unsweetened shredded coconut

1 tbsp maple syrup

1 tsp lime juice

1/2 tsp chili powder

1/2 tsp sea salt

Instructions:

1. Preheat the oven to 325F or 150C. Line a baking sheet with parchment paper.
2. In a bowl stir the ingredients together. Spread onto the baking sheet.
3. Bake for 20-25 minutes, stirring halfway through until golden brown.
4. Set aside to cool. Enjoy as is, or top on a salad.