## Coconut Chilli Cashews

Cook Time: 25 min prep Ingredients:

prep Time: 5 min

total Time: 30 min

servings: 6

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.