

Spiced Nuts | 2 Ways

Swick

Makes 1 cup | Active Time: 15 minutes | Total Time: 25 minutes

Step 1: Preparing the Nuts

- 1 cup raw nuts (such as pecans, almonds or cashews)
- 1 tbsp sweetener, such as agave
- 1/8 tsp cayenne pepper, or to taste
- pinch, sea salt

Mix together the sugar, cayenne, and salt. Toss with the nuts and roast in a 350°F (175°C) oven 7 to 10 minutes, or until a nice golden color.

These nuts add a delicious and spicy crunch to a variety of dishes. Pecans, in particular, go extremely well with this Quinoa & Arugula Salad.

- 1 cup raw Marcona almonds
- 1 to 2 tsp extra-virgin olive oil
- 1/2 tsp smoked paprika (hot or sweet)
- 1/4 tsp flaky sea salt, such as Maldon or fleur de sel

To start, toss together the almonds, oil, and paprika. Depending on how spicy you like your food, you can either use hot, sweet, or a combination of the two paprikas.

Place the nuts onto a baking tray and spread them out in a single layer so they cook evenly and then place into a preheated 350°F (175°C). Roast the almonds for 7 to 10 minutes, or until a nice rich golden color — tossing once or twice if needed. Transfer to nuts to a bowl and sprinkle them with salt, and toss to coat. Let cool before serving.

These almonds are great as part of a tapas meal (see links below in Chef's Notes for more recipes).

Since Marcona almonds are an import from Spain, they do tend to be significantly more expensive and sometimes difficult to find in a regular grocery store. We have often ordered them online with no problem.

The smoky almonds go well with a variety of other tapas (small plates). Here are just a few other tapas recipes that we have for you to try as well.

Pan Con Tomate

Tortilla de Patata (Spanish Omelet)

Braised Spinach & Chickpea

Marinated Carrots

Charred Roasted Red Peppers

Patatas Bravas

Charred Shisito/Padrón Peppers