## SAVORY SPICED NUTS from *The Cooks Next Door*

1 Tbsp olive oil
1 tsp smoked paprika
1/2 tsp salt
1/4 tsp garlic powder
1/4 tsp onion powder
1/8 tsp chili powder
1/8 tsp black pepper
1/8-1/4 tsp cayenne
1 c. raw almonds
1 c. raw walnuts
1/2 c. raw sunflower seeds

In a large skillet, heat olive oil over medium heat. Add all the spices and stir to make a paste. Add almonds, walnuts, and sunflower seeds and stir to coat evenly. Continue stirring the nuts, toasting until fragrant, about 5 minutes. Cool in the pan.