

Asian-Style Roasted Cashews

Swick

Makes 1 cups | Active Time: 5 minutes | Total Time: 20 minutes

Step 1: Preparing the Cashews

- 1 cup raw cashews
- 1 tbsp toasted sesame oil
- 1 tbsp sriracha hot sauce
- 1 tbsp agave (or sweetener of choice)
- 1 tbsp soy sauce (or tamari)
- 2 tsp raw hemp seeds, optional
- 2 tsp raw sesame seeds, optional

To start, preheat the oven to 350°F (175°C).

To prepare the cashews, in a medium-sized bowl, mix together the sesame oil, sriracha, agave and soy sauce.

Next, add the hemp, sesame seeds, and cashews to the bowl and thoroughly mix to combine.

Step 2: Roasting the Cashews

- 1 tsp lime zest, optional
- finishing salt (such as fleur de sel), optional

To roast the cashews, pour onto a large baking sheet lined with parchment. Roast the cashews for 10 to 15 minutes, stirring occasionally to ensure they do not burn. The cashews on the outside will likely start to color first, so be sure to carefully stir the nuts so that they cook and color evenly.

Once done, carefully slide the parchment from the baking tray and add the lime zest, if using. As soon as the nuts are just cool enough to handle, taste for seasoning, adding a touch of salt, if needed.

Serve the cashews on their own as bar nuts, or use them in salads, such as this Asian Kale & Coconut Salad.

The cashews will keep for several days if stored in an airtight container.