



# ***Spicy Citrus Party Cashews***

*MyPlate2Yours - Lynn Dugan*

## ***Ingredients***

2 teaspoons coarse sea salt  
2 teaspoons finely grated lime zest  
2 tablespoons dark brown sugar  
1/2 teaspoon crushed red pepper  
1 egg white  
3 cups raw (unsalted) cashews

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## ***Directions***

Preheat oven to 325°F. Place cashews in a medium bowl, set aside. In a small bowl, combine salt and lime zest, pressing mixture firmly with the back of a spoon to incorporate. Add brown sugar and red pepper. Sprinkle over cashews. Whisk egg white in a small bowl until frothy. Add to cashews and toss to coat.

Spread cashew mixture in a single layer onto a parchment-lined rimmed baking sheet. Bake until golden, 30 minutes, stirring mixture at halfway point. (They will be sticky when first out of the oven but will harden when cool). Cool completely before serving. Store in a covered container. Enjoy!