

Chili Lime Pumpkin Seeds

Ingredients

2 c Pumpkin Seeds
1/2 t Cayenne Pepper
1 1/2 t Chili Powder
2 t Lime Juice
1/2 t Kosher Salt

Instructions

1. Rinse pumpkin seeds in a colander. Spread evenly on a baking sheet and allow to dry for 1 hour or longer.
2. Preheat oven to 275 degrees F.
3. Toss the seeds in spices and lime juice. Place the seeds back on the baking sheet and roast for 15 to 20 minutes. Remove from the oven, and allow to cool.