

## Spiced Roasted Cashews



### PREPARATION

1. Add the spices and salt to a bowl and mix them all well.
2. Heat the oil in a pan and, once melted, add the cashews. It's important to stir constantly until the cashews turn brown.
3. Once browned, turn off the heat and add the spice mix. Mix it well to make sure all the cashews get tasty!
4. Transfer the cashews to a plate lined with kitchen paper to allow them to cool completely. Don't forget to store them in an airtight container!

### INGREDIENTS

- 150 g raw cashews
- ½ tbsp. butter
- A pinch of black salt
- ½ tbsp. garam masala
- ½ tbsp. ground cumin
- ½ tbsp. ground coriander
- ½ tbsp. amchoor