**Masala Mixed Nuts VIDEO and RECIPE**

**Ingredients**

2 cups mixed nuts  
1 tablespoon olive oil  
½ teaspoon red chile powder (can add ¼ teaspoon for less heat)  
¼ teaspoon salt  
¼ teaspoon black pepper  
2 teaspoons chaat masala (alternative: 2 teaspoons lemon pepper)

**Directions**

1. Preheat oven to 375 degrees  
2. Drizzle olive oil over nuts in a mixing bowl  
3. Mix all spices in a small, separate bowl  
4. Pour spices over nuts and mix well together well with your hands or a spatula  
5. Transfer to baking sheet. Bake for 12 minutes  
6. Take out from oven and cool for 2 minutes  
7. Enjoy a handful for a mid-afternoon or pre-dinner snack! Pack in a Ziploc bag and take with you when you’re on the go