

# Chaat Masala Nuts

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## Ingredients

2 cups of nuts, a mix of walnuts, pecans, peanuts, almonds and pistachios  
1 tbsp olive oil  
1/3 cup maple syrup  
2 to 3 tbsp Chaat Masala (email veet for recipe info@veets.com.au)

## Method

1. Place the oil in a frying pan, heat up for a minute then add the nuts and cook until they brown slightly.
2. Next add the maple syrup and cook for a minute then add 2 to 3 tbsp Chaat Masala and stir until all mixed through.
3. Remove from the heat and let cool a little before serving.
4. If not eating them all at once store in an airtight container.

*Veet Karen*