

## Roasted Pumpkin Seeds

### *Ingredients*

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- 3 cups of dried pumpkin seeds or other winter squash seeds
- 2 tablespoons canola or grapeseed oil, or just enough to coat the seeds
- 1 teaspoon ancho chili powder
- 1 teaspoon kosher salt
- 1 teaspoon paprika
- 1/2 teaspoon cinnamon

### *Directions*

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Preheat your oven to 375 degrees F. Line a baking sheet large enough to accommodate the seeds in a single layer with parchment paper.

Put the seeds in a medium bowl and toss them in just enough oil to coat them. Combine the chili powder, salt, paprika, and cinnamon in a small bowl. Sprinkle the seeds with the spices, toss to coat, and transfer to prepared baking sheet.

Bake for 10 minutes or so until they've almost reached the desired crispness, stirring every 5 minutes. Take them out a couple of minutes before you think they're done – they'll continue to cook once removed from the oven. Watch carefully because they cook quickly. Place baking sheet on wire rack to cool. Store in an airtight container at room temperature.

**Thanks for Submitting.....L Charles**