

Roasted Coconut Cashew Nuts Recipe

Ingredients:

15 ml peanut oil
30 ml clear honey
250 g cashew nuts
115 g desiccated (dry unsweetened shredded) coconut
2 small fresh red chilies, seeded and finely chopped
Salt and ground black pepper

Variations: Almonds also work well, or choose peanuts for a more economical snack

Method:

Heat the oil in a wok or large frying and then stir in the honey. After a few seconds add the nuts and coconut and stir-fry until both are golden brown. Add the chilies, with salt and pepper to taste. Toss until all the ingredients are well mixed. Serve warm or cooled in paper cones or saucers.

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