

## Chipotle Honey Roasted Peanuts



**Active Time:** 15 minutes

**Bake Time:** 15-20 minutes

**Yield:** 4 cups

### Ingredients

- 4 tbsp. granulated sugar
- 1½ tsp. garlic powder
- 1½ tsp. chipotle chili powder
- ½ tsp. chili powder
- 2 tsp. salt
- 2 pounds unsalted peanuts
- 2 tbsp. [Gustare Chipotle Extra Virgin Olive Oil](#)
- 2 tbsp. butter
- 4 tbsp. honey

### Directions

1. Preheat oven to 325 degrees.
2. Combine spice mixture and set aside.
3. Bring Chipotle olive oil, butter, and honey to boil over medium-high heat. Pour over peanuts and stir to coat.
4. Spread in single layer on sprayed sheet tray. Bake 15-20 minutes, until golden and fragrant, stirring nuts halfway through baking to prevent burning.
5. Toss nuts in spice mix while hot, then return to sheet tray to cool to room temperature.