

Sweet & Spicy Pepitas



Prep Time: 10 minutes

Cook Time: 15 minutes

Yield: 2 cups

Ingredients

- 1 tbsp. [Gustare Hojiblanca Extra Virgin Olive Oil](#)
- 2 cups shelled pepitas
- $\frac{1}{3}$ cup sugar
- 1 large egg white, beaten until foamy
- 1 tbsp. [Gustare Cinnamon-Pear Balsamic Vinegar](#)
- 1 tbsp. chili powder
- 1 tsp. cinnamon
- $\frac{1}{2}$ tsp. sea salt
- $\frac{1}{4}$ tsp. ground cumin
- $\frac{1}{4}$ tsp. cayenne pepper

Directions

1. Preheat oven to 350 degrees. Brush baking sheet with olive oil and set aside.
2. Toss all ingredients together in a medium bowl. Spread mixture onto prepared baking sheet in a single layer. Bake until pepitas are golden and dry, stirring every 5 minutes for approximately 15 minutes.
3. Separate any clumps while still warm. Cool completely. Enjoy!