5 Spiced Nuts and Seed Mix

**Ingredients**
1 cup unsalted peanuts  
¼ cup pepitas  
¼ cup sunflower seeds  
½ cup macadamias  
½ cup Brazil nuts, chopped  
2 tablespoons sesame seeds  
1 tablespoon Chinese 5 spice  
½ teaspoon kosher salt  
2 tablespoons coconut oil

**Instructions**
1. Preheat oven to 350°F.
2. Place all nuts and seeds with 5 spice and salt. Heat coconut oil and drizzle over spiced nuts and seeds. Toss well and lay out on a baking sheet.
3. Bake for 10 minutes, check and stir mixture to insure even browning. Bake for 3 more minutes or until nut and seeds are golden brown.

Yields: 2 ½ cups  
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