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Chili-Lime Peanuts

Serving size 1 ounce. Makes 48 servings.

Recipe adapted from AARP.

Ingredients

- 6 tablespoons lime juice
- 6 tablespoons chili powder
- 4 teaspoons kosher salt
- 1/2-1 teaspoon cayenne pepper
- 6 cups unsalted cocktail peanuts

Nutritional info per serving

Calories:	110
Total fat:	9g
Cholesterol:	0mg
Sodium:	104mg
Total Carbs:	5g
Dietary Fiber:	2g
Protein:	4g
Potassium:	141mg

Directions

1. Position racks in the upper and lower thirds of oven; preheat to 250°F.
2. Whisk lime juice, chili powder, salt and cayenne in a large bowl. Add peanuts; toss to coat.
3. Divide between 2 large rimmed baking sheets; spread in an even layer.
4. Bake, stirring every 15 minutes, until dry, about 45 minutes. Let cool completely.
5. Store in an airtight container for up to 3 weeks.

Tips:

- If you can only find salted peanuts, omit the added salt.
- Add the maximum amount of cayenne pepper if you want an extra hit of spice.