

HONEY CASHEW SPREAD

You will want to serve this at every party you have. Whenever we put this one on the table, our friends and family go crazy over this nutty, crunchy, smoky spread. Serve it with our toasted cumin pita chips for a smoky explosion.



Servings: 6 – 8
Prep time: 5 minutes
Cook time: 0 minutes
Cost: \$5.71

Ingredients

1 cup of cashew nuts (if salted, do not add any extra salt; if not then add ½ teaspoon Kosher salt)
¼ cup olive oil
2 tablespoons honey
1 teaspoon cumin
2 teaspoons garlic paste
½ teaspoon ground black pepper

Equipment

Food processor
Measuring cups & spoons

Directions

Mix all ingredients in a food processor for 10 to 20 seconds, then add the olive oil in a slow stream to the food processor while it is running. Let the processor run for about 1 minute.

**Tip: if you have nonstick cooking spray around, spray the measuring spoon before you add the honey, and the honey will slide off the spoon*