

A recipe from



Curry Sriracha Pumpkin Seeds

Ingredients

2 cups raw pumpkin seeds, cleaned and dried (or 2 cups dry roasted pumpkin seeds—skip the first step)
2 Tbsp [Racconto Sriracha Pesto](#)
2 Tbsp [Racconto Extra-Virgin Olive Oil](#)
1 tsp curry powder
1/2 tsp smoked paprika
Salt and pepper to taste

Preparation

Preheat the oven to 300°F, spread clean, raw seeds on a rimmed baking sheet, and bake them until dry throughout, about 50-60 minutes.

Remove baking sheet from the oven, then raise the oven temperature to 350°F.

Transfer the seeds to a bowl, add all ingredients, then return them to a baking sheet and roast 10-15 more minutes, or until golden.



Total Prep Time: 20 minutes

Serves: 4