



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM



Chili Lime Pumpkin Seeds with Peppers

Serves: 10 or more

Ingredients:

- 4 cups shelled pumpkin seeds (pepitas)
- 2 limes
- 4 dried hot peppers, such as ancho or cayenne, smashed with the back of a spoon to release heat
- 2 tsp chili powder
- 1 tsp sea salt

Method :

- Preheat oven to 350°.
- Place a large skillet on the stove and turn to medium heat. Once beginning to warm, add the pepitas and stir a bit to make sure they're all getting warm.
- Add the hot peppers, chili powder, and salt. Stir, then add the juice of the limes.
- Stir constantly until fragrant, then immediately transfer to a baking sheet. Remove the 4 dried peppers.
- Bake for 8 minutes, stirring once midway through. Allow to cool on the baking sheet for 5 minutes before transferring to a bowl or other container.

