



# Toasted Pumpkin Seeds with a Kick

Courtesy of Chef Jason Todd Rice



Total Time: 30 minutes

Prep time : 15 minutes

Cook time: 10 minutes

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## Ingredients

1 ½ cups raw whole pumpkin seeds  
3 Tbsp Wu Wan Wo RITROVO  
“Rich” Soy Sauce  
3 Tbsp Casina Rossa “Honey &  
Hot”

## Directions

Pre-heat oven to 350°F

Place seeds on a small sheet pan in a single layer and lightly toast for approximately 8-10 minutes.

Take seeds from the oven and pour into a small glass or metal bowl. While they are still hot, drizzle soy sauce and honey & hot over them and stir well to coat all the seeds completely.

Spray or wipe oil on the sheet pan ( to keep the seeds from sticking). Place the coated seeds back on the pan and stir lightly and spread them out with a wooden or heat-proof spatula and allow to cool completely.

They will crisp up after air-drying for 10-15 minutes.

***Buon Appetito!***