Pecans Spiced with Orange Zest and Ginger

Ingredients
2 Tablespoons orange zest (zest of 1 large orange)
¼ teaspoon sea salt
1 Tablespoon maple syrup
2 teaspoons extra virgin olive oil
Pinch of red pepper flakes
¼ teaspoon grated fresh ginger
2 cups pecan halves

Directions
1. Preheat oven to 350°F
2. Combine zest, salt, maple syrup, olive oil, pepper flakes, and ginger in a small bowl and whisk until combined.
3. Put pecans in a resealable plastic bag and pour in the coating mixture. Push all the air out of the bag, seal it, and squeeze the pecans around the inside of the bag until they’re well-coated.
4. Pour in a single layer on a sheet pan and bake for about 12 minutes, until you can smell them!
5. Remove from the oven and cool to room temperature.
6. Nuts will become crispy as they cool. Loosen from the sheet pan with a metal spatula and enjoy!

Recipe from “One Bite at a Time” by Rebecca Katz