

## Spicy Roasted Peanuts with Green Onions



**Start to Finish:** 15 minutes

**Serves:** 5

### **Ingredients:**

2 cups roasted peanuts

1/2 cup sugar

1 1/2 tablespoons peanut oil

1 1/2 tablespoons kosher salt or to taste

1 tablespoon five-spice powder

1 tablespoon red chili powder or to taste

1/2 cup chopped green onions



### **Preparation:**

Place the peanuts and sugar in a non-stick pan over moderate heat. Stir until the sugar starts to melt, about 5 to 7 minutes.

Drizzle the oil on the peanuts then add the salt, five-spice powder and chili powder. Stir another 3 to 5 minutes. (The sugar on the peanuts will start to harden and become crunchy.)

Remove the peanuts from the heat and immediately add the green onions. Toss several times and transfer to a cookie sheet to cool.