



M&M's® Sweet and Spicy Nut Mix
RECIPE

M&M's® Sweet and Spicy Nut Mix



Time
10 minutes
Ingredients

9 items

Makes

12 servings

Toasted with chili powder, cayenne and cumin, this mix of cashews and M&M's® Peanut Chocolate Candies Ghouls Mix is fragrant and flavorful.

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Ingredients

- 1 tbsp butter
- 3/4 cup NUT HARVEST® Whole Cashews
- 1/4 tsp cayenne pepper
- 1/4 tsp chili powder
- 1/4 tsp ground cumin
- 1/4 tsp paprika
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1 cup M&M's® Peanut Chocolate Candies Ghouls Mix

Products Used



M&M'S Peanut Ghouls Mix Halloween Chocolate Candy

[SEE DETAILS](#)

Instructions

- 1
In large skillet set over low heat, melt butter. Add NUT HARVEST® Whole Cashews and cook, stirring occasionally, for 3 to 5 minutes or until lightly toasted. Season with cayenne, chili powder, cumin, paprika, salt and black pepper. Cook, stirring, for 1 to 2 minutes or until fragrant and coated.
- 2
Transfer to bowl and let cool completely for 15 to 20 minutes. Stir in M&M's® Peanut Chocolate Candies Ghouls Mix.
- 3
Store in airtight container at room temperature for up to 1 week.
4. Tip
For a sweet, spicy and smoky mix, substitute paprika with smoked paprika, and chili powder with smoked chipotle chile powder or ancho chile powder.

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[**SNICKERS® Mini “Werewolf” Cupcakes**](#)

Cooking time

10 minutes

Ingredients

6 items

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[**Stuffed M&M’S® Franken Bars**](#)

Cooking time

10 minutes

Ingredients

8 items

[SEE DETAILS](#)



[**SNICKERS® Cinnamon Spice Party Mix**](#)

Cooking time

15 minutes

Ingredients

10 items

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[**SNICKERS® Graveyard Cups**](#)

Cooking time

30 minutes

Ingredients

7 items

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