

Sara B.

Mexican Chilli-Lime Fried Pepitos

Ingredients

1 teaspoon coriander seeds
1 teaspoon cumin seeds
2 teaspoons dried chilli flakes
2 teaspoons sea salt flakes
1 teaspoon raw sugar
2 teaspoons toasted sesame seeds
zest of 2 limes
2 tablespoons vegetable oil
1 ½ cups pepitos

Method

Place coriander and cumin seeds, chilli flakes and salt in a small frying pan and toast until aromatic. (1 minute or so). Grind in a mortar and pestle. Add the sugar, sesame seeds, lime zest and stir to combine.

Heat the oil in a frying pan over medium heat, and the pepitos stirring until lightly golden brown. (2 minutes or so). Drain on paper towel, toss spice mix over warm pepitos.

Recipe inspired by SBS.com.au

