

Savory Toasted Pumpkin Seeds

Jacob · 29/09/2024

**Prep Time**

1 hr 10 mins

Difficult

Medium

Servings

16

Description

Pumpkin seeds that are crunchy and full of fall flavor Very popular

Ingredients

- - 2 cups raw pumpkin seeds - 1 ½ teaspoons Worcestershire sauce - 1 ½ tablespoons butter
- melted - 1 ¼ teaspoons seasoned salt

Instructions

1. Preheat the oven to 250 degrees F (120 degrees C). Rinse the pumpkin seeds and pat dry. Place them in a bowl. Add the Worcestershire sauce
2. melted butter and seasoned salt; stir until evenly coated. Spread out in an even layer on a baking sheet. Bake for about 1 hour in the preheated oven
3. stirring occasionally
4. until crisp
5. dry and golden brown.