

Best Roasted Pumpkin Seeds

Jacob · 29/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

12

Description

This recipe for roasted pumpkin seeds can be prepared while your loved ones are still carving the pumpkins for a festive snack

Ingredients

— - 3 cups raw whole pumpkin seeds - 1 teaspoon salt - 2 tablespoons water - 1 tablespoon butter

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Clean and dry pumpkin seeds so there is no goo or strings. Melt butter onto a cookie sheet. Spread pumpkin seeds evenly over the buttered sheet and sprinkle with salt and water. Bake in the preheated oven for 10 to 15 minutes
2. shaking the pan every few minutes to ensure even baking.