PIZZA-SPICED SNACK MIX
Adapted from www.frommybowl.com

Yield: about 2 cups  
Prep Time: less than 5 minutes  
Cook Time: 10 - 12 minutes  
Storage: room temperature up to 5 days; refrigerate up to 3 - 4 weeks

Ingredients
1 cup raw cashews  
2/3 cup raw almonds  
1/3 cup raw walnuts  
1 tablespoon oil of choice, such as avocado oil or melted ghee  
1 tablespoon nutritional yeast  
1 teaspoon onion powder  
1/2 teaspoon garlic powder  
1/2 teaspoon dried basil  
1/2 teaspoon dried oregano  
1/2 teaspoon dried thyme  
1/4 - 1/2 teaspoon sea salt, or to taste  
1/3 - 1/2 cup sun-dried tomatoes, chopped into bite-sized pieces (set aside to add towards the end)

Directions
1. Preheat the oven to 350 degrees F. Line a baking sheet with parchment paper and set aside.  
2. Mix all ingredients except for the sun-dried tomatoes in a large bowl. Toss to combine, ensuring herbs and spices are well distributed.  
3. Evenly spread nut mixture into a single layer on the parchment-lined baking sheet. Bake for 5 min, then remove from oven and toss the nuts. Place back in oven and continue to bake for another 5-7 min, or until nuts are toasted to your liking. Remove from oven, add sun-dried tomato pieces and toss to mix.  
4. Let snack mix cool completely for best taste, otherwise nuts will taste soggy. Store leftovers in an airtight container.