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SWEET AND SPICY NUTS

DIFFICULTY: EASY

Prep Time: 5 minutes

Cook Time: 15-20 minutes

Stand Time: 10 minutes

Serves: 4-6 people

INGREDIENTS

2 cups of pecans

2 cups of almonds

½ cup maple syrup

1 teaspoon cayenne pepper

1 teaspoon cinnamon

2 teaspoons salt

½ teaspoon ground black pepper

1 tablespoon fresh thyme

1 tablespoon chopped fresh rosemary

1 teaspoon garlic powder

METHOD

1. Preheat oven to 350 degrees.
2. Combine pecan halves, almonds and maple syrup in a large bowl.
3. Add in cayenne pepper, cinnamon, black pepper, salt, garlic powder, fresh rosemary and thyme and lightly toss. Spread nuts evenly on to a greased baking sheet.
4. Bake the nuts for 15-20 minutes or until most of the liquid has evaporated.
5. Allow to cool for 10 minutes and garnish with fresh herbs and salt to taste.



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JALAPENO PECAN CHEDDAR SPREAD

DIFFICULTY: EASY

Prep Time: 10 minutes

Stand Time: 2-3 hours

Serves: 4 to 6 people

INGREDIENTS

8 ounces cream cheese, softened
4 cups shredded extra-sharp Cheddar cheese
½ cup mayonnaise
1 teaspoon garlic powder
½ teaspoon ground cayenne pepper
½ teaspoon onion powder

3 tablespoons fresh jalapenos seeded and minced
½ teaspoon salt
½ teaspoon black pepper
¾ cup toasted pecans (chopped)
½ cup green onions, finely chopped

METHOD

In a medium bowl, mix the mayonnaise, cream cheese, minced jalapenos, toasted pecans, green onions, garlic, onion powder, salt, pepper, and cayenne together. Transfer to a container, cover, and refrigerate for a few hours before serving to allow the flavors to meld. Use within 1 week.

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