

## Lemon Myrtle and Macadamia Dukkah

**Makes:** 5 small jars

**Prep time:** 10 minutes

**Cook time:** 5 minutes

### Ingredients

½ cup macadamias, roughly chopped

¼ cup sunflower seeds

⅓ cup sesame seeds

¼ cup cumin seeds

2 tablespoons ground coriander

2 teaspoons ground lemon myrtle

½ teaspoon vegetable stock powder



### Method

PREHEAT frypan over medium heat.

TOAST macadamias, sunflower seeds and sesame seeds for approximately 5 minutes or until lightly toasted.

TRANSFER to a plate to cool.

COMBINE all ingredients in large bowl and mix well.

STORE in an airtight container.

*Recipe courtesy of Meg O'Donnell, Country Kitchens team*