



## toasted pumpkin seeds

**Carve and decorate your pumpkin.**  
**Save the seeds for a fun autumn snack!**

**step 1** Remove all the fibers and spread the seeds on a baking pan.

**step 2** Spray lightly with vegetable oil spray and toss the seeds to coat.

**step 3** Bake the pumpkin seeds in a 350° oven for 15 to 20 minutes, stirring occasionally.

**step 4** Season the seeds with salt, parmesan cheese, taco seasoning, garlic powder or your favorite seasonings.



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## semillas de calabaza tostadas

**Talle y decore su calabaza.**  
**¡Separe las semillas para una delicia otoñal!**

**paso 1** Quite las fibras adheridas y coloque las semillas en una bandeja de horno.

**paso 2** Rocíe con spray vegetal y revuelva las semillas hasta recubrirlas bien.

**paso 3** Hornee las semillas a 350° durante 15 a 20 minutos, revolviendo a menudo.

**paso 4** Condimente con sal, queso parmesano, sazonador de tacos, ajo en polvo, o sus condimentos favoritos.



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