



MicroDried®
Fruits & Vegetables
Powders • Fragments • Whole

wasabi pea seasoned pretzels

- +16 oz bag pretzels of choice
- +2/3 cup neutral oil
- +1 Tbsp garlic powder
- +1 Tbsp onion powder
- +1 Tbsp sesame seeds
- +1 oz wasabi paste or powder
- +2 Tbsp **MicroDried® Pea Powder**

- 1) Preheat oven to 275° F
- 2) Line a large baking sheet with parchment paper.
- 3) Empty pretzels into a large ziplock bag.
- 4) Whisk together oil, garlic powder, onion powder, sesame seeds and wasabi powder in a bowl.
- 5) Pour mixture over pretzels. Seal ziplock bag and shake vigorously until all pretzels are coated.

featured product
MicroDried® Pea Powder



- 6) Spread pretzels evenly over the baking sheet.
- 7) Bake for 10 minutes. Toss pretzels and bake for another 5-10 minutes.
- 8) Let cool slightly after baking and then sprinkle **MicroDried® Pea Powder** on top and toss to coat evenly.
- 9) Store in an airtight container for up to a week.