



Spicy Mango Chili Lime Kettle Chips

Ingredients

- 10 oz plain kettle chips
- 2 tablespoons **MicroDried® Mango Powder**
- 2 tablespoons chili lime seasoning
- 1 tablespoon powdered sriracha seasoning (or other dried spicy seasoning)
- 1 teaspoon ground pepper
- Spray oil



Process

1. Open chip bag, add a few spritzes of spray oil and gently shake. Add half of the seasonings and gently shake again. Repeat until the chips are lightly coated in seasoning. Adjust seasoning amount to taste.

Sweet & Spicy Mango Edamame Snack Mix

Ingredients

- 8 oz dried edamame
- 4 oz salted peanuts
- 4 oz sesame sticks
- 4 oz mini pretzels
- 4 tablespoons **MicroDried® Mango Powder**
- 2 tablespoons powdered sriracha seasoning
(or other dried spicy seasoning)
- Spray oil



Process

1. Add all ingredients from edamame to mango powder to a large bowl and stir to combine. Add a few spritzes of spray oil and seasoning and stir again. Repeat until seasoning mix is evenly distributed. Adjust seasoning amount to taste.