



MicroDried®

Fruits & Vegetables

Powders • Fragments • Whole

garlicky green bean crouton

- +1 cup **MicroDried®** Green Beans 1” Cuts
- +1/2 tsp garlic flavored oil
- +1 tsp finely minced garlic
- Salt & Pepper to taste

- 1) Preheat oven to 300°F.
- 2) Line a baking sheet with parchment paper and set aside.
- 3) Add all ingredients to a medium mixing bowl and stir until green beans are coated in seasonings
- 4) Once oven is heated, place green beans on baking sheet in a single layer. Place in oven.

- +1 cup **MicroDried®** Green Beans 1” Cuts
- +1/2 cup **MicroDried®** Corn Kernels
- +1/2 cup **MicroDried®** Jumbo Blueberries
- +1/2 cup **MicroDried®** Apple Slice
- +1/3 cup chopped pecan pieces



featured product
MicroDried® Green Bean 1” Cut

Use as a salad topping, add to a charcuterie board, trail mix, or enjoy by the handful.

- 5) Cook for 10 minutes. Remove from oven, stir green beans. Return them to a single layer on the baking sheet.
- 6) Place back in oven. Cook for another 5-10 minutes, or until green beans are slightly browned.

pet-friendly trail mix

Add all ingredients to an airtight container or large ziplock bag and mix until combined. Can be stored for up to two weeks.

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