

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.