



MicroDried®

Fruits & Vegetables

Powders • Fragments • Whole

spicy garden snack mix

- +1/2 cup (1 stick) butter
- +1 tsp seasoning salt
- +1/2 tsp pepper
- +1 tsp onion powder
- +1 tsp garlic powder
- +1/2 tsp cayenne powder
- +1/4 cup **MicroDried® Carrot Powder**
- +1 Tbsp hot sauce
- +1 Tbsp Worcestershire sauce
- +3 cups rice Chex cereal
- +2 cups wheat Chex cereal
- +2 cups cheddar crackers
- +3/4 cup mixed nuts
- +1/2 cup **MicroDried® Red Bell Pepper Fragments**

featured product

MicroDried® Carrot Powder

MicroDried® Red Bell Pepper Fragments

- 1) Preheat oven to 250°F.
- 2) Prepare a large baking sheet by covering in parchment paper. Set aside.
- 3) Using a medium saucepan, melt butter over medium heat.
- 4) Add seasoning salt, pepper, onion powder, garlic powder, cayenne powder, **MicroDried® Carrot Powder**, Worcestershire sauce, hot sauce, and mix until fully incorporated. Remove mixture from heat and set aside.
- 5) Add chex cereals, cheddar crackers, mixed nuts to a large bowl.
- 6) Pour butter mixture over cereal mixture. Stir until evenly coated.



- 7) Place mixture on prepared baking sheet and place in oven. Bake for 45 minutes, stirring the mixture every 15 minutes. Let cool.
- 8) Once cooled, add **MicroDried® Red Bell Pepper Fragments**, and stir until incorporated.
- 9) Store mixture in an airtight container for up to 2 weeks.