# Spinach Powder

7 cups of raw spinach will make about 4-5 cups of puree



## Ingredients

Washed spinach

Water

## **Directions**:

- 1. Pour 1/2 cup of water into the bottom of the blender.
- 2. Add a small amount of spinach and blend until smooth.
- 3. Continue adding more spinach in small amounts, blending each time, until you have enough puree to fill one freeze dryer tray.
- 4. Line the freeze dryer tray with parchment paper.
- 5. Pour the spinach puree onto the tray and spread it evenly.
- 6. If desired, place dividers on the tray to portion servings.
- 7. Freeze until completely solid.
- 8. Freeze dry (my cycle time was 24 hours)
- 9. Blend into a powder using a blender, or crush into a powder by placing it in a large zip-style bag and rolling over it with a rolling pin.
- 10. Store in jars for short-term use or in mylar bags for long-term storage

### **Rehydration:**

This powder is not meant to be rehydrated on its own. It can be encapsulated or mixed into smoothies, soups, and other recipes while cooking.

### Notes:

You can purchase a capsule-filling machine to easily make your own spinach powder capsules at home. Simply fill empty capsules with the powder for a convenient way to take spinach as a supplement.

Nutritional Value Per 1.5 tsp powder

Calories: 7 Protein: 1 g Fat: 0.1 g Carbohydrates: 1.1 g Sugar: 0.1 g Fiber: 0.7 g

www.freezedryingcookbook.com