

# Sriracha Edamame

2 C of frozen edamame seeds per small tray\*

[Live Life Simple: Tasty Homemade Freeze Dried Edamame Snacks](#)

## Ingredients:

1-2 Tbsp Sriracha  
per C of edamame

Frozen Edamame,  
steamed and  
shucked  
(recommend  
buying ones that  
can be steamed in  
the bag)



## Directions:

1. Steam the edamame according to directions on the bag.
2. Remove the seeds from the shells.
3. Quickly blitz in a blender or food processor to just nick the skins. (This step isn't required but will shorten the freeze drying time)
4. Add Sriracha and stir until the beans are all covered
5. Spread evenly across a parchment lined tray
6. Pre-Freeze or go directly into the Freeze Dryer
7. Freeze Dry
8. Store Appropriately (See Tips and Tricks for storage help)

**Cycle Time:** 24 hours

**Rehydration:** Not intended



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[www.freezedryingcookbook.com](http://www.freezedryingcookbook.com)

\*XL Tray = 15 Cups/Tray  
Small = 5 Cups/Tray

Cycle times & rehydration for reference only  
Large Tray = 8 Cups/tray    Medium = 6 Cups/Tray