

Olive Oil & Nutritional Yeast Popcorn

- 1/3 c. popcorn kernels
- 2 tbsp. organic extra virgin olive oil
- 2 tbsp. nutritional yeast
- 1 tbsp. granulated garlic
- Morton® Nature's Seasons® Seasoning Blend (season to taste)

Optional: Seasonings of choice—cinnamon, pepper, rosemary or other herbs, salt-free seasonings, Japanese furikake seaweed seasoning.

Using an air popper, such as Leanne's favorite Presto Powerpop® Microwave Multi-popper, pop about 1/3 cup popcorn kernels. Your fluffy kernels will be ready in about 3 ½ minutes. Listen closely for the last few pops to prevent burning! Dump the popcorn into a large paper grocery bag. Season popcorn to taste with about 2 tbsp. olive oil, 2 tbsp. nutritional yeast, and the Morton's® blend, shaking between each added ingredient. Clasp the mouth of the bag to prevent dust clouds and resume shaking the mixture. Repeat seasonings if desired.

Yield: 8 c. popcorn

Shopping List:

- 1/3 c. popcorn kernels
- organic extra-virgin olive oil
- 2 tbsp. nutritional yeast
- 1 tbsp. granulated garlic
- Morton® Nature's Seasons® Seasoning Blend

Tips:

Don't limit this savory snack only to a movie night. Pack into resealable plastic bags for a perfect crunchy road trip snack. Try organic extra virgin coconut oil as an alternative to olive oil.

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