

BBQ FLAVOURED POPCORN

2 teaspoons sweet paprika

1 teaspoon dried oregano

1 teaspoon dried thyme

1 teaspoon onion salt

¼ cup vegetable oil

½ cup popping corn



Combine paprika, oregano, thyme, onion salt and half the oil in a bowl.

Heat remaining oil in a saucepan over medium heat. Add 2 pieces of popping corn. Oil is hot enough when corn turns slowly in a circle.

Add remaining corn. Cover pan with lid. Shake pan when corn starts popping. Remove from heat when corn stops popping.

Transfer popcorn to a bowl. Discard unpopped corn. Add paprika mixture. Toss to combine. Cool.

Place popcorn in snap-lock bags for lunchboxes.

Alternatively: If you have a popcorn maker, cook popcorn then add the paprika mixture.

Source: taste.com.au