

# Garlic Dill Popcorn



*This popcorn is a delicious, whole grain snack with fun flavor options customized for any type of snack cravings!*

<b>YIELD</b> <b>8 SERVINGS</b>	<b>PREP TIME</b> <b>1 MIN</b>	<b>TOTAL TIME</b> <b>5 MIN</b>
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## INGREDIENTS

¼ cup	Popcorn Kernels, un-popped
As needed	Nonstick Cooking Spray
2 Tbsp	Nutritional Yeast
1 tsp	Dried Dill
1 tsp	Garlic Powder
1 tsp	Kosher Salt
Pinch	Cayenne

## CHEF'S NOTES

Some other seasoning options to try:

- Sweet and spicy: cinnamon and cayenne
- Garlic and herb: grated parmesan cheese, garlic and parsley or basil
- Smoky: nutritional yeast and smoked paprika
- GGCM's Salt-Free Taco Seasoning or Salt-Free Creole Seasoning

## DIRECTIONS

1. Gather all necessary equipment and ingredients.
2. Spray a brown paper bag with nonstick cooking spray and then add the popcorn kernels. Fold the top of the bag down tightly and place in the microwave until the kernels stop popping, about 2 minutes.
3. While still hot, remove the popcorn from the microwave and pour it into a large bowl. Spray the top of the popcorn with the nonstick cooking spray and sprinkle the seasonings over the popcorn. Gently toss the popcorn and continue to lightly spray the pan spray and sprinkle with the seasonings until well coated.
4. In a serving bowl, place the coated popcorn, discarding any excess toppings or pour over the finished popcorn in the serving bowl.

# Nutrition Facts

8 servings per container

**Serving size** 1/2 cup (9g)

**Amount Per Serving**

**Calories** 30

**% Daily Value\***

**Total Fat** 0g 0%

Saturated Fat 0g 0%

*Trans* Fat 0g

**Cholesterol** 0mg 0%

**Sodium** 240mg 10%

**Total Carbohydrate** 6g 2%

Dietary Fiber 1g 4%

Total Sugars 0g

Includes 0g Added Sugars 0%

**Protein** 1g 2%

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 0.3mg 2%

Potassium 30mg 0%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

