

## SHOPPING LIST

Parmesan & Rosemary  
Popcorn

- ☐ Popcorn
- ☐ Olive Oil
- ☐ Black Pepper
- ☐ Kosher Salt
- ☐ Parmesan Cheese
- ☐ Fresh Rosemary

First, check off the items  
you already have at home.



Professor Fizzy  
presents

## SNACKS



## Parmesan & Rosemary Popcorn

VEGETARIAN



YES

TIME



Under 30 min.

DIFFICULTY



Medium

SERVES

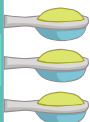


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## YOU WILL NEED



**4 quarts**  
air popped popcorn



**3 tablespoons**  
extra-virgin olive oil



**1 sprig**  
fresh rosemary



**½ cup** grated parmesan cheese



**½ teaspoon**  
black pepper



**½ teaspoon**  
kosher salt



## DIRECTIONS

**ATTENTION KIDS: Always cook with a grownup!**



**STEP 1:** Heat the olive oil and rosemary in a small saucepan over medium heat until fragrant, about 5 minutes.



**STEP 2:** Discard the rosemary and drizzle the olive oil over the warm popcorn.



**STEP 3:** Add the Parmesan, salt, and pepper, and toss to combine.



**STEP 4:** Serve.

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## Nutrition Facts

Serving Size 1 serving (38g)  
Servings Per Container 6

Amount Per Serving		
<b>Calories</b> 190	Calories from Fat 100	
		% Daily Value*
<b>Total Fat</b> 11g		17%
<b>Saturated Fat</b> 2.5g		13%
<b>Trans Fat</b> 0g		
<b>Cholesterol</b> 5mg		2%
<b>Sodium</b> 330mg		14%
<b>Total Carbohydrate</b> 17g		6%
<b>Dietary Fiber</b> 3g		12%
<b>Sugars</b> 0g		
<b>Protein</b> 7g		
<b>Vitamin A</b> 0%	<b>Vitamin C</b> 0%	
<b>Calcium</b> 15%	<b>Iron</b> 4%	

\*Percent Daily Values are based on a diet of other people's secrets. Your daily values may be higher or lower depending on your calorie needs.

<b>Total Fat</b>	11g	22%
<b>Saturated Fat</b>	2.5g	5%
<b>Cholesterol</b>	5mg	10%
<b>Sodium</b>	330mg	14%
<b>Total Carbohydrate</b>	17g	6%
<b>Dietary Fiber</b>	3g	12%
<b>Sugars</b>	0g	
<b>Protein</b>	7g	14%

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4