



Parmesan Herb Popcorn

INGREDIENTS

- 1/3 cup corn kernels
- 2 Tbsp butter
- 2 tsp Italian Seasoning
- 1 tsp granulated garlic
- 1 tsp kosher salt
- 1/2 cup grated parmesan cheese

DIRECTIONS

1. In a small saucepan, melt the seasoned butter over medium heat, stir to combine. Remove from the heat and set aside.
2. In a large pot or Dutch oven, heat 1 Tbsp of oil over medium high heat. Add the popcorn kernels to the hot oil and cover the pot with a lid. Gently shake the pot by moving it back and forth. Once the kernels start popping, continue to shake the pan, until the popping stops.
3. Once done, remove from heat and empty popcorn into a large bowl. Pour the seasoned butter mixture over the popped corn along with the grated Parmesan cheese and toss to combine.
4. Add salt if needed and enjoy!

