

Spicy Curry Popcorn

Prep time: 2 min
Cook time: 3-4 min
Makes 7-8 cups



INGREDIENTS

- 2 tablespoons vegetable oil
- ¼ cup popcorn kernels
- ¼ teaspoon crushed red pepper flakes
- ½ teaspoon curry powder
- ½ teaspoon salt

DIRECTIONS



Start with clean hands!
Wash your hands with soap and water.

1. Heat vegetable oil over medium high heat in a sauce pan or pot. Choose a pot with a tight fitting lid. Place 2-3 kernels of popcorn in the oil.
2. While the oil heats up, in a separate bowl, mix together remaining popcorn kernels, crushed red pepper, curry powder, and salt.
3. Once the popcorn kernels in the oil start to pop, add the ingredients from the bowl. Put lid on pot and cook, shaking the pot often to prevent burning. Listen and wait until there are 2-3 seconds between pops. Then immediately remove pot from stove.
4. Serve popcorn and enjoy!



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