SPICY PAPRIKA POPCORN

Servings: 6 1-cup servings

INGREDIENTS

- 3 tablespoons corn kernels (or 6 cups popped popcorn, popped without oil or butter)
- 2 teaspoons olive oil, or somewhat less spray olive oil
- 1 to 2 teaspoons hot sauce (Sriracha or Tabasco work well)
- 2 teaspoons smoked paprika
- 1 teaspoon celery seed

DIRECTIONS

Use an air popper or a large pan on the stovetop to pop kernels.

Place popcorn in a large bowl. Drizzle or spray with olive oil and then add hot sauce. Toss to coat.

Sprinkle dry ingredients, distributing as much as possible across the top of the popcorn.

Toss well to coat kernels and serve immediately.

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