BetterBody Foods

Fiery Sesame Sriracha Popcorn

Prep: 15 min Cook: 0 min Total: 15 min Servings: 6

Calories: 390 Fat: 16g Protein: 12g Carbs: 58g Fiber: 0g

Ingredients

- 1 Tbsp sriracha sauce
- 1 Tbsp olive oil
- 1/2 tsp toasted sesame oil
- 2 Tbsp BBF Virgin Organic Coconut Oil
- 1 tsp sesame seeds
- 1 tsp garlic powder
- 1 tsp ground ginger
- 1/2 cup popcorn kernels
- 3 Tbsp BBF Virgin Organic Coconut Oil
- Dash salt

Directions

1. In a small saucepan, melt coconut oil with olive oil, sesame oil, and Sriracha. Add sesame seeds, garlic, and ginger and mix well. The sauce will be thin. Set aside.

2. Melt coconut oil in a popcorn popper or a large pot with a lid. Add a few kernels to the oil, cover, and heat over medium heat.

3. Once kernels have popped, add remaining popcorn and cover. If you’re not using a popcorn popper, shake the pan frequently to prevent burning. Once popping stops, pour into a large bowl. Pour Sriracha sauce over popcorn and shake to evenly coat. Salt to taste and garnish with additional sesame seeds.

4. Enjoy your Fiery Sesame Sriracha Popcorn!