Pizza Please Popcorn

Ingredients:

3 tablespoons
tomato paste

¼ cup
melted butter

1 tablespoon
dried oregano

½ teaspoons
dried basil

¾ teaspoons
dried parsley

1 tablespoon
garlic powder

¾ teaspoons crushed
red pepper flakes

½ teaspoon
salt

¼ cup grated
parmesan (optional)

½ cup grated
mozzarella (optional)

8 cups
popped popcorn

Method:

1. Preheat oven to 250°F and line 2 baking trays with parchment.
2. Combine tomato paste, melted butter, spices and salt into a small bowl and mix thoroughly.
3. In a large bowl, pour the pizza sauce mixture over the popcorn and either stir or mix with your hands to combine completely.
4. Spread the saucy popcorn across the baking sheets and bake until the sauce has dried, about 8 to 15 minutes. Toss every few minutes to continue to coat.
5. After removing from the oven, you can sprinkle the cheeses evenly over the top and allow to melt. Allow to cool completely, then break up and serve!