

# Sour and Spicy Citrus Popcorn

## Ingredients:



**1.5 teaspoons**  
sea salt



**2 teaspoons**  
cumin powder



**1 tablespoon**  
fresh lime juice



**¾ teaspoon**  
chili powder



**1 teaspoon**  
fresh lime zest



**½ teaspoon**  
black pepper



**6 tablespoons**  
olive oil



**8 cups**  
warm popped popcorn

## Method:

1. Combine the dry ingredients into the olive oil, excluding the lime zest.
2. Drizzle the oil mixture over the freshly popped popcorn and toss to mix thoroughly.
3. Sprinkle the lime zest over the top just before serving it nice and warm!