

Tangy Tequila Lime Popcorn

Ingredients:



2 teaspoons
lime juice



1 tablespoon
tequila



2 teaspoons
sugar-free sweetener



1 teaspoon
cayenne pepper



½ teaspoon
cumin powder



½ teaspoon
black pepper



2 teaspoons
salt



6 tablespoons
olive oil



8 cups
popped popcorn

Method:

1. Preheat oven to 300°F and line baking trays with parchment paper. Place popped popcorn in a large bowl.
2. Combine olive oil, lime juice, tequila, sweetener, cayenne pepper, cumin powder, salt and pepper in a bowl.
3. Pour oil mixture over the popcorn and toss well to coat evenly. Then, spread the coated popcorn across the baking trays in one layer.
4. Bake for 5 minutes or until dry, and serve!