

# Tex-Mex Spiced Popcorn

## Ingredients:



**½ teaspoon**  
cumin seeds



**1 teaspoon**  
salt



**1 teaspoon**  
chili powder



**½ teaspoon**  
garlic powder



**¼ teaspoon**  
smoked paprika



**¼ cup**  
minced fresh cilantro



**5 tablespoons**  
melted butter



**2 tablespoons**  
olive oil



**1/3 cup**  
popcorn kernels

## Method:

1. In a large, lidded pan, heat the olive oil until shimmery, then cook the popcorn kernels and cumin seeds until popped. Remove to large bowl.
2. Combine the remaining dry ingredients in a small bowl and toss into the popcorn. Just before serving, toss in the cilantro and serve warm.