

Chocolate Drizzled Popcorn



Ingredients

- 3 cups of popped popcorn
- 4 ounces of chocolate (we used 2 oz of white chocolate and 2 oz of dark chocolate)
- If making popcorn on stovetop:
 - 1 cup popcorn kernels
 - 1 TBL EVOO
 - ½ tsp salt

Utensils

- If popping on stove top:
 - Large pot and lid
- For chocolate:
 - You can use microwave (use microwave safe bowl)
 - Or stove top- small pot
- Spatula
- Plate
- Pot holders



Recipe Instructions

Step 1: popcorn

You can either buy microwave popcorn (follow instructions on bag) or
Pop on stove (see step 2)

Step 2: Stove top Popcorn

In a large pot, warm oil on medium/high heat. Place 3 kernels in pot. Once they pop, add popcorn and put on lid. Shake pot using pot holders. Lower heat to medium. Continue to shake every few minutes until all kernels are popped. Add salt

Step 3: put on plate

Spread popcorn out on plate or tray

Step 4: Melt chocolate

Microwave: if in microwave, use microwave safe bowl , melt for 30 seconds at a time, stir in-between.
Stovetop: Melt on medium-low heat, stirring consistently until chocolate is melted, don't over cook or will burn/dry out.

Step 5: Drizzle and cool

Drizzle chocolate over popcorn using spatula!! If clumps , smush into popcorn.
Put in fridge for 30 minutes to harden.

Step 6: Serve

Portion and Enjoy!!!



Scan this QR code with your phone for an instructional video on how to make this recipe.

Kitchen Safety Tips: Always use a pot holder when using a pot on the stove!

Oz- ounce

TBL- tablespoon tsp-teaspoon