

Ranch-Chive Popcorn

184 Calories
100 mg Sodium
\$0.42 per Serving



All the herby dill and garlic flavors of a Ranch dressing, just in popcorn form are in this Simple Cooking with Heart recipe. Stovetop popcorn only takes a few minutes and yet is both healthier and cheaper than microwave popcorn.

Ingredients

4 Tbsp. canola oil or safflower oil, divided
3/4 cup popcorn kernels
1 1/2 Tbsp. dried chives
1 Tbsp. dried parsley
1 tsp. dried dill
1/2 tsp. garlic powder
1/4 tsp. salt
1/4 tsp. pepper

Directions

1. In a heavy-duty large pot, warm 1 tablespoon canola oil and a few popcorn kernels over high heat. Wait a couple minutes until these kernels have popped? This shows the oil is at the perfect popcorn-popping temperature.
2. As quickly as possible, add in remaining popcorn kernels and cover with a lid. Reduce the heat to medium-high. Using potholders and shaking the pot constantly as the kernels pop, cook until the popping slows down, about 3 to 4 minutes. Remove the pot from heat but keep the lid on; some remaining kernels may continue to pop.
3. In a small bowl, stir together oil and seasonings to combine.
4. Carefully transfer the hot popcorn into a large bowl. Drizzle with the herbed oil, tossing as you add the oil so all the popcorn is coated. Serve.