

Ranch Popcorn Seasoning Recipe

Yield: 3 Tablespoons of Seasoning



Ingredients

- 1 Tablespoon dill weed
- 1 Tablespoon nutritional yeast
- 1 teaspoon oregano
- 1 teaspoon coriander
- 1 teaspoon garlic powder
- 1/4 teaspoon white pepper
- 1 heaping bowl of popped popcorn with salt & olive oil to taste

Instructions for Adults

Make the popcorn and let kids watch. Set aside while kids make the ranch seasoning.

Instructions for Kids

- Combine dill weed, nutritional yeast, oregano, coriander, garlic powder, and white pepper in a jar (or small mixing bowl). Place lid on jar and shake to mix the spices, about 30 seconds.
- Lightly sprinkle the seasoning on the popcorn to taste (start with 1 teaspoon and add more if you want). Stir or shake onto popped popcorn to combine.
- The remaining seasoning will stay fresh in the jar for several months, providing you with an easy go-to snack seasoning.

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