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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