

SEABRA'S

MARKET

MEXICAN SPICED POPCORN

SERVES: 4

PREP TIME: 00 hr 05 min

COOK TIME: 00 hr 08 min

INGREDIENTS

6 ounces Cotija cheese, crumbled
Zest of 1 small lime
1 teaspoon chili powder
1/2 teaspoon cumin powder
1/2 teaspoon smoked paprika
1/2 teaspoon ground coriander
1/2 teaspoon salt
4 tablespoons unsalted butter
2 tablespoons peanut oil
1 cup popcorn kernels



DIRECTIONS

Add the cotija cheese and lime zest to a small bowl and mix well, set aside.
To a small bowl add the chili powder, cumin, smoked paprika, coriander and salt. Set aside.
Melt the butter in a small saucepan over medium low heat, keep warm over low heat.
Place a large 3 quart or larger pot with a lid, over medium-high heat.
Add 3 or 4 kernels and place the lid snugly on the pan. When you hear the kernels start to pop, add the rest of the kernels, replace the lid. Give the pot a shake back and forth.
When you start to hear the popping slow down, turn off the heat. Pour the popcorn into a large bowl.
Pour the warm butter over the popcorn and add the spice blend, toss to mix well.
Top with the cotija cheese mix.

FOR A PINCH OF *Seabra's* FLAVOR...

We love this when we're craving something with
a lot of flavor but not a lot of calories!