Chili Popcorn

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Servings: 4

1/2 teaspoon salt
1/2 teaspoon chili powder
1/8 teaspoon garlic powder
1/8 teaspoon paprika
1/8 teaspoon cayenne
8 cups hot plain popcorn

In a small bowl, stir the salt and spices.

Sprinkle over the hot popcorn in a large bowl and toss to coat.

Serve immediately.

Per Serving (excluding unknown items): 2 Calories; trace Fat (30.2% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 270mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fat.