

SHOPPING LIST

Parmesan & Rosemary
Popcorn

- ☐ Popcorn
- ☐ Olive Oil
- ☐ Black Pepper
- ☐ Kosher Salt
- ☐ Parmesan Cheese
- ☐ Fresh Rosemary

First, check off the items
you already have at home.



Professor Fizzy
presents

SNACKS



Parmesan & Rosemary Popcorn

VEGETARIAN



YES

TIME



Under 30 min.

DIFFICULTY



Medium

SERVES

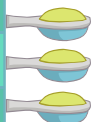


6

YOU WILL NEED



4 quarts
air popped popcorn



3 tablespoons
extra-virgin olive oil



1 sprig
fresh rosemary



½ cup grated parmesan cheese



½ teaspoon
black pepper



½ teaspoon
kosher salt



DIRECTIONS

ATTENTION KIDS: Always cook with a grownup!



STEP 1: Heat the olive oil and rosemary in a small saucepan over medium heat until fragrant, about 5 minutes.



STEP 2: Discard the rosemary and drizzle the olive oil over the warm popcorn.



STEP 3: Add the Parmesan, salt, and pepper, and toss to combine.



STEP 4: Serve.

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Nutrition Facts

Serving Size 1 serving (38g)
Servings Per Container 6

Amount Per Serving	
Calories 190	Calories from Fat 100
% Daily Value*	
Total Fat 11g	17%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 330mg	14%
Total Carbohydrate 17g	6%
Dietary Fiber 3g	12%
Sugars 0g	
Protein 7g	
Vitamin A 0%	Vitamin C 0%
Calcium 15%	Iron 4%

*Percent Daily Values are based on a diet of other people's secrets. Your daily values may be higher or lower depending on your calorie needs.

Total Fat	11g	21%
Saturated Fat	2.5g	5%
Cholesterol	5mg	10%
Sodium	330mg	14%
Total Carbohydrate	17g	6%
Dietary Fiber	3g	12%
Sugars	0g	
Protein	7g	14%

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4