

## Spiced Chilli Popcorn

**Servings:** 6

**Prep Time:** 5min

**Cook Time:** 8min



### Ingredients

- 1 pouch natural microwave popcorn or 100g popcorn kernels
- 1 tsp chilli flakes
- 1 tsp cracked black pepper
- 2 tsp mixed spice

### Directions

1. Heat oven to 200C/180C fan/gas 6. Pop the natural microwave popcorn pouch (or popcorn kernels) following pack instructions.
2. Meanwhile, mix together chilli flakes, cracked black pepper and mixed spice. Toss the popcorn with the spice mix, then tip onto a large baking tray and place in the oven for 5 mins until the corn is crisp and the spices are fragrant.
3. Sprinkle with a pinch of salt and eat warm or once cooled. Will keep in an airtight container for up to a week.