

Chilli and Oregano Popcorn

MAKES:4

PREPARATION TIME:2 minutes

COOK TIME:3-4 minutes

INGREDIENTS:

- 6 tbsp Filippo Berio Mild & Light Olive Oil
- 100g/4oz popping corn
- 1 tsp dried chilli flakes
- 1 tsp dried oregano
- Salt to taste

METHOD:

Heat the oil in a large saucepan that has a tight fitting lid. When hot, tip the popping corn in and stir to coat. Cover then place over a high heat and cook without removing the lid for 3-4 minutes or until all the corn has popped - the popping sound will stop when the corn is ready.

Remove from the heat stir in the chilli, oregano and salt to taste. Serve warm or cold.

COOK'S TIP:

Variation: if you prefer sweet popcorn, omit the chilli, oregano and salt and dust with 2 tbsp icing sugar.

Cook it with: Mild&Light in colour

