

# PIZZA POPCORN

Recipe adapted from Food Network

- 10 cups of popped popcorn (can use microwave popcorn or stovetop)
- ¼ cup sun-dried tomatoes in oil (drained well)
- 4 tablespoons unsalted butter, room temperature
- 1 clove garlic, smashed
- 2 tablespoons grated Parmigiano-Reggiano
- ¾ teaspoon dried oregano
- ½ teaspoon kosher salt

1. In a food processor, puree the butter, sun-dried tomatoes and garlic until smooth. Heat a small pan over medium heat and add the butter mixture. Heat the butter until melted and fragrant.

2. Pour the popped popcorn in a large bowl. Add the flavored butter, cheese, oregano and salt. Toss to coat.

