







# Oven Roasted Pizza Popcorn

This Oven Roasted Pizza Popcorn is the perfect homemade snack that tastes just like pizza! And it makes a great edible gift!

 <b>Course</b>	Snack
 <b>Prep Time</b>	15 minutes
 <b>Cook Time</b>	15 minutes
 <b>Total Time</b>	30 minutes
 <b>Servings</b>	12 cups
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## Ingredients

- 12 cups air popped popcorn
- 1/2 cup butter
- 1 teaspoon paprika
- 1 1/2 teaspoon garlic powder
- 1/2 teaspoon sea salt
- 1/2 teaspoon oregano
- 1/2 teaspoon basil
- a dash of hot sauce
- 1 1/2 cups freshly grated Parmesan cheese
- a pinch or two of paprika for garnish optional
- fresh parsley for garnish optional

## Instructions

1. Preheat your oven to 350 degrees Fahrenheit.
2. Melt the butter in a small skillet or saucepan over medium heat. When the butter has melted, add the paprika, garlic powder, salt, oregano, basil and hot sauce and stir to combine.
3. Drizzle the butter mixture over the air popped popcorn, tossing to ensure all the popcorn is well coated. Add the Parmesan cheese and toss well.
4. Pour the popcorn mixture into a shallow roasting pan and roast at 350 degrees Fahrenheit for 10-15 minutes, stirring once after about 8 minutes.
5. Sprinkle with an additional pinch or two of paprika and some fresh parsley and serve immediately!
6. Or, if you wish, let the popcorn cool completely to room temperature and package it in airtight containers, bags, or jars to give as edible gifts!