**Sriracha Nori Popcorn**

**INGREDIENTS**
- 1/2 cup popcorn kernels (or 1 bag microwave popcorn)
- 2 Tbsp oil (try olive, canola or veg.)
- 1-2 Tbsp sriracha, or more to taste
- 2-3 sheets seaweed snack, crumbled (optional) pinch of salt

**PREPARATION**

In a large pot over medium heat, add oil. Add two popcorn kernels and cover pot with lid. Once the two popcorn kernels pop, add the rest of the kernels and cover with lid. Cook, gently shaking the pot every 15 seconds to prevent kernels from burning. Cook until popping slows down with ~3 seconds between pops. Remove pot from heat and remove lid.

Drizzle sriracha on top and gently toss to coat. Sprinkle crumbled seaweed and salt on top, if using. Pour into a serving bowl and enjoy! Store leftovers in a tightly sealed bag for 1-2 days.

**Nutrition:** Did you know popcorn is a whole grain? This recipe is a quick and easy high-fiber snack!

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