



Jaffa Orange Popcorn

MAKES

6

TIME

30
MINUTES

LEVEL

Simple

CALORIES

147
PER PORTION

Our step-by-step guide

Step 1

Heat the coconut oil in a large heavy based saucepan on a medium to high heat

Step 2

Add the corn kernels to the saucepan and put the lid on quickly

Step 3

Shake the saucepan to keep the corn kernels moving in the oil and to prevent burning

Step 4

The popping will become rapid and then slow to a pop every 3 seconds or so

Step 5

Once the popping has stopped pour into a large heatproof container

Step 6

Zest and juice the Jaffa Juicy Oranges

Step 7

Melt the butter in a small saucepan, stir in the Jaffa Juicy Orange zest and Jaffa Juicy Orange juice

Step 8

Using a spoon sprinkle onto the prepared popcorn stirring as you go

Step 9

Enjoy!

You will need

2 x Jaffa Juicy Oranges

100g Corn Kernels

30g Butter

60ml Coconut Oil



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