

Caramel Popcorn Pantry Mixes

Get creative with Werther's Original Caramel Popcorn mixes - the perfect snack to toss together using your favourite pantry items!



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Ingredients

Enjoy our delicious Caramel Popcorn Pantry Mixes!

- 1 pkg (170 g) Werther's Original Caramel Popcorn
- 1 cup pecans
- 1 cup pumpkin seeds
- 1 cup dark chocolate chunks
- ½ tsp flaked sea salt

Makes: 6-8 portions

Prep Time: 25 minutes

Directions

1. In large nonstick skillet set over medium-low heat, toast pecans, stirring occasionally, for 3 to 5 minutes or until fragrant. Set aside; let cool.
2. In same skillet set over medium-low heat, toast pumpkin seeds, stirring occasionally, for about 12 minutes or until golden and fragrant. Set aside; let cool.
3. In bowl, combine popcorn, pecans, pumpkin seeds and chocolate. Sprinkle with pinch of sea salt.

Tips:

- Substitute walnuts, almonds or cashews for pecans.
- Use sunflower seeds, pine nuts, toasted coconut, corn nuts, chickpea or lentil snacks for crunchy additions instead of pumpkin seeds.
- Change up dark chocolate chunks with brownie bits, milk or white chocolate chips.
- Add savoury twists, like bacon bits, grated Parmesan cheese, smoky almonds, pretzel twists or bagel chips.
- Season with your favorite spice blend or simply sprinkle with a pinch of cayenne pepper, smoked paprika or freshly ground pepper.



This delicious recipe contains
Werther's Original Caramel Popcorn