Shawarma Popcorn

Ingredients

- 1 cup popcorn kernels
- 1 tablespoon vegetable oil
- 1 teaspoon Olive Oil
- 1 tablespoon Honey
- 1 tablespoon Maggi Air Fryer Shawarma Seasoning

Instructions

1. Heat the oil in a large saucepan and add the popcorn kernels.
2. Cover the pan with a lid and cook over moderate heat, shaking the pan gently a few times during cooking until all the popping has stopped.
3. Tip all the popped popcorn into the air fryer and drizzle over the oil, then the seasoning and stir well to coat.
4. Drizzle over the honey and cook for 3-4 minutes at 180c until the popcorn is super crunchy.
5. Divide into cups and dive in!

29 Minutes

4

Nutrition

Carbohydrate	7.42 g
Energy	77.63 kcal
Fat	5.4 g
Fibre	0.57 g
Protein	0.49 g
of which: saturates	3.15 g
Sodium	234.44 mg
of which: sugars	4.91 g