



## JAFFA ORANGE POPCORN

Makes

6

Time

30  
MINUTES

Level

SIMPLE

Kcal

147  
per portion

### You will need

2 x Jaffa oranges  
60ml coconut oil  
100g corn kernels  
30g butter

### 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. Shake the saucepan to keep the corn kernels moving in the oil and to prevent burning. The popping will become rapid and then slow to a pop every 3 seconds or so.

#### Step 3

Once the popping has stopped pour into a large heatproof container.

#### Step 4

Zest and juice the Jaffa Oranges. Melt the butter in a small saucepan, stir in the orange zest and orange juice.

#### Step 5

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

#### Step 6

Enjoy!

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