Cheesy, Spicy, Vegan Nacho Popcorn

Ingredients

- 3 tbsp. popping corn
- 2 tbsp. vegan butter or coconut oil
- ½ tbsp. nutritional yeast
- 1 tsp. onion powder
- ½ tsp. garlic powder
- ½ tsp. smoked paprika
- ½ tsp. chili powder
- Pinch of yellow mustard powder
- Pinch of ground cumin
- Salt, to taste

Steps

1. Make the popcorn, however you typically make popcorn- I made mine in a #4 paper bag in the microwave, by folding the bag shut and popping for just over 2 minutes. Place the popped corn in a large mixing bowl and set aside.

2. Melt the vegan butter or coconut oil for about 30 seconds in the microwave, stir, and microwave another 30 seconds if necessary. Mix together all the spices and stir well to combine.

3. Pour the melted coconut oil or vegan butter over the popped corn and toss well to combine. Add the spices and toss again until they are somewhat evenly distributed. Adjust seasoning to taste and serve.