

Tupperware®

Serves: 4 • Serving size: about 1 cup



PREP: 10 minutes
COOK: 3–6 minutes

Turtle POPCORN

4 cups popped popcorn
½ cup semi-sweet chocolate chips
1 tbsp. salted butter
¼ cup brown sugar
2 tbsp. heavy cream
½ cup chopped pecans, pretzels or candies

1. On a baking sheet lined with the Silicone Wonder® Mat, spread popcorn in an even layer.
2. Place chocolate chips in the 1-cup/250 mL Micro Pitcher. Microwave on high power 45 seconds; stir. Microwave on high power an additional 45 seconds; stir until smooth. Drizzle popcorn with melted chocolate.
3. To make the caramel sauce, place butter in the 2-cup/500 mL Micro Pitcher. Microwave on high power 30 seconds. Whisk in brown sugar and heavy cream until well combined. Microwave on high power 30 seconds, stir. Microwave on high power another 30 seconds, stir. Microwave an additional 30 seconds. Remove from microwave, stir and let stand 3 minutes.
4. Drizzle caramel over popcorn; top with pecans. Let stand 10 minutes or until caramel has set. Serve immediately.

Nutritional Information (per serving):

Calories: 280 Total Fat: 19g Saturated Fat: 7g Cholesterol: 15mg
Carbohydrate: 29g Sugar: 20g Fiber: 3g Protein: 3g Sodium: 25mg
Vitamin A: 4% Vitamin C: 0% Calcium: 2% Iron: 6%

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