



Chocolate-Covered Potato Chip Popcorn

Ingredients:

5 cups popped popcorn

1 cup chocolate chips for melting or a chocolate bar

½ cup chocolate chips

1 cup potato chips

1/2 teaspoon coarse sea salt

Directions:

- Pour the popcorn into a large bowl, and remove any unpopped kernels.(or use store bought popcorn)
- Place the chocolate chips in a medium microwave-safe bowl. Microwave on medium power for 1 minutes. Stir until melted and smooth. If needed, add additional heating time in 30-second increments, stirring after each time, until the chocolate is melted and smooth.
- Pour the melted chocolate over the popcorn, but do not stir yet.
- Crumble the potato chips over the popcorn bowl (it's okay to leave big pieces). Using a large rubber spatula, gently stir to coat.
- Spread the popcorn mixture on a large piece of parchment paper or a large silicone baking mat, and sprinkle with the sea salt, adding more to taste if desired.
- Allow to cool until the chocolate coating has hardened, about 20 minutes. You can speed this up by placing the pan in the fridge for a few minutes. Break into pieces before packaging or transferring to a bowl for serving. The popcorn may be stored in an airtight container for up to 4 days.

