DIFFICULTY: EASY
Prep Time: 5 minutes
Cook Time: 10 minutes
Serves: 4 to 6 people

INGREDIENTS
- 1 bag microwave popcorn
- 2 tablespoons butter
- 3 cloves of garlic minced
- 1 jalapeno seeded and finely chopped
- ½ cup shredded parmesan cheese
- 3 slices cooked bacon (chopped)

METHOD
1. Preheat oven to 300 degrees. Line a large baking sheet with foil, set aside.
2. Microwave popcorn according to package directions. Once fully popped, carefully open bag and pour into a large bowl.
3. Heat a small skillet over medium-high heat. Add bacon and cook until crispy, about 8-10 minutes. Using a slotted spoon, transfer the bacon to a paper towel lined plate.
4. Leave about 2 teaspoons of the bacon drippings in the skillet and brush foil lined baking sheet with about ½ tablespoon of bacon drippings. Discard remaining bacon drippings.
5. Add butter, garlic and diced jalapeno pepper to bacon grease and cook for 1-2 minutes. Pour over popcorn in bowl. Add bacon to popcorn and stir to combine.
6. Pour popcorn onto prepared baking sheet. Sprinkle cheese over popcorn. Bake popcorn in preheated 300 degree oven for 5-10 minutes or until cheese is melted. Serve immediately.

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DIFFICULTY: EASY
Prep Time: 20 minutes
Cook Time: 45 minutes
Stand Time: 10 minutes
Serves: 4 to 6 people

FRIES INGREDIENTS
4 large sweet potatoes
1 teaspoon garlic powder
2 tablespoons olive oil

METHOD
1. Preheat oven to 450 degrees.
2. Cut sweet potatoes into strips and place in a mixing bowl. Drizzle over olive oil and garlic powder. Place on baking tray with parchment paper and spread evenly.
3. Bake for 15-20 minutes and then flip over and continue baking for another 15-20 minutes on the other side until crispy.
4. Allow to cool for 5 minutes and then serve immediately.
HONEY DIJON AIOLI

**INGREDIENTS**
- ½ cup mayo
- ¼ cup dijon mustard
- ¼ cup sour cream
- ½ cup honey

**METHOD**
Place all ingredients into a mixing bowl and season with salt and pepper as necessary. Mix well and refrigerate.

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GARLIC LIME AIOLI

**INGREDIENTS**
- 3 cloves of minced garlic
- ½ tablespoon dijon mustard
- ½ cup finely chopped scallions
- ½ squeezed lime
- ½ teaspoon onion powder
- ½ teaspoon cayenne pepper

**METHOD**
Place all ingredients into a mixing bowl and season with salt and pepper as necessary. Mix well and refrigerate.

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AVOCADO AIOLI

**INGREDIENTS**
- 1 medium avocado
- 3 cloves of minced garlic
- ½ squeezed lemon
- ½ teaspoon garlic powder
- ½ teaspoon crushed red pepper
- ½ cup Plain Greek Yogurt
- 2 tablespoons olive oil
- 1 squeezed lemon

**METHOD**
Place all ingredients into food processor or blender and blend into smooth.

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