



PLAY. PAUSE. REFRESH.

BACON JALAPENO POPPER POPCORN

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.



Visit ▶▶▶

coke.com/playpauserefresh

for recipes, chef-inspired videos and
a chance to win cool prizes.



TASTE THE FEELING



PLAY. PAUSE. REFRESH.

SWEET POTATO FRIES WITH AIOLI TRIO

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



Visit ▶▶▶

[coke.com/playpauserefresh](https://www.coke.com/playpauserefresh)

for recipes, chef-inspired videos and
a chance to win cool prizes.



TASTE THE FEELING

SWEET POTATO FRIES WITH AIOLI TRIO

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.

GARLIC LIME AIOLI

INGREDIENTS

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

METHOD

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

AVOCADO AIOLI

INGREDIENTS

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

METHOD

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

Visit ▶▶▶

coke.com/playpauserefresh

for recipes, chef-inspired videos and a chance to win cool prizes.



TASTE THE FEELING™