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MANCHEGO CHIVE POPCORN

DIFFICULTY: EASY

Prep Time: 5 minutes

Cook Time: 5 minutes

Serves: 4 to 6 people (*about 4.5 cups popped corn*)

INGREDIENTS

1 (93.3 g) package simply salted microwave popcorn

3 tablespoon Lemon Oil

½ cup grated Manchego cheese

3 tablespoon chopped dried or fresh chives

METHOD

1. Prepare popcorn according to package directions; transfer to a large mixing bowl.
2. Drizzle oil, cheese, and chives over warm popcorn and toss until well combined.
Serve immediately.



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ROOT VEGETABLE CHIP AND CREAMY AVOCADO STACK

DIFFICULTY: EASY

Prep Time: 5 minutes

Cook Time: 10 minutes

Serves: 8 servings; 2 stacks per serving

INGREDIENTS

1 ripe avocado, peel and remove seed

Juice of 2 limes, divided

3/4 teaspoon salt, divided

3 tablespoons sour cream

2 teaspoons sriracha sauce

1 (6-oz.) bag exotic root vegetable chips

20 pre-sliced Monterey Jack cheese party squares

1 pint grape tomatoes, halved

2 tablespoons chopped cilantro, for garnish

METHOD

1. Preheat oven to 350 degrees. Mash avocado with juice of 1 of the limes and 1/2 teaspoon of the salt. Stir in sour cream and sriracha sauce.
2. Arrange 1/3 of the chips on a baking sheet and top with cheese slices. Bake for 7-10 minutes or until cheese is melted.
3. Combine tomatoes with remaining lime juice and 1/4 teaspoon salt.
4. Arrange about 16 chips on a large platter and top each with 1 teaspoon avocado dip and about 2 tomato halves. Top each with 1 chip with melted cheese. Top each melted cheese chip with 1 more chip and 1/2 teaspoon each of avocado dip. Sprinkle cilantro over tops of chip stacks and serve immediately.

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