

**Recipe Name: Screaming Sports Mix**

**Description:** This recipe was created for an NFL player who was crazy about Flamin' Hot Cheetos. This higher-nutrient and more satisfying version blends Oven Baked Cheetos with *O Organics*® Sea Salt and Olive Oil popcorn (or *O Organics*® Jalapeno Cheddar Flavor Popcorn) with Sriracha Almonds, made with unsalted almonds and Signature Kitchens™ Hot Sriracha Chili Sauce. To save time, you could substitute Wasabi Almonds, available in cans, for the Sriracha almonds.

**Suggested Cooking Method:** Stove for almonds

**Prep Time:** 10 minutes

**Total Time:** 15 minutes

**Suggested Categorization:** Snack

**Servings:** 7

**Nutritional Information:**

Servings Per Recipe: 7 Serving Size: about 1 cup

Calories 185, Total Fat 11.6 g, Saturated Fat 1.3 g, Polyunsaturated Fat 3 g (Omega-3s 0 g), Monounsaturated Fat 7.3 g, Cholesterol 0 mg, Sodium 215 mg, Potassium 186 mg, Total Carbohydrate 14 g, Dietary Fiber 3 g, Sugars 2 g, Protein 5.5 g

**Ingredients:**

- Cooking Spray
- 1 cup the Snack Artist™ Whole Unroasted and Unsalted Almonds (about 6-ounces)
- 2 tablespoons Signature Kitchens™ Hot Sriracha Chili Sauce
- 4 cups *O Organics*® Sea Salt & Olive Oil Popcorn or *O Organics*® Jalapeno Cheddar Flavor Popcorn
- 2 cups Oven Baked Cheetos (Popped Cheddar Cheese Rice Crisps, broken up into bite-size pieces, can be substituted)

**Steps (Directions):**

1. Begin heating a large nonstick frying pan over medium-low heat (about 1 minute). Coat the frying pan generously with cooking spray. Pour in the almonds and toss with the cooking spray using a nonstick spatula. Drizzle Sriracha sauce over the top and continue to stir and toss almonds as the sauce cooks into the almonds while they toast in the pan (about 3 minutes). Turn off the heat and let the nuts cool in the pan (about 10 minutes).
2. Add popcorn and Oven Baked Cheetos to a large sealable plastic bag or large serving bowl and toss to blend. Sprinkle the Sriracha almonds over the top and serve