Parmesan Thyme Popcorn

Ingredients
- ¼ cup grated Parmesan cheese, finely grated
- 1 teaspoon ground thyme
- ½ teaspoon garlic powder
- ½ teaspoon salt
- 8 cups plain air-popped popcorn, still warm
- Cooking spray

Directions
1. In a small bowl, mix together cheese, thyme, garlic powder and salt.
2. Place hot popcorn in a serving bowl and coat with cooking spray; sprinkle with cheese mixture, tossing all the while, until well coated.
3. Yields about 2 cups per serving.

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