

NUTTY CARAMEL POPCORN



YIELD: 4 servings
PREP TIME: 5 minutes
COOKING TIME: 5 minutes

1 (3.2-ounce) packet Trader Joe's Microwave Popcorn with Natural Popcorn Flavor
3 tablespoons unsalted butter, melted
1 cup Trader Jacques' Fleur de Sel Caramel Sauce
1 cup Trader Joe's Roasted and Salted Mixed Nuts

In addition to giving you a very brief French lesson, the fleur de sel (artisanal salt) in the caramel sauce helps bring out the saltiness of the popcorn.

1. Microwave the popcorn according to the package directions. Set aside.
2. In a large bowl, stir together the melted butter and caramel sauce to combine. Pour half of the popcorn into the bowl, along with the nuts. Stir to combine, making sure to coat all the popcorn with the caramel on the bottom of the bowl. Add the remaining popcorn and continue stirring to coat with the caramel.
3. Spread the popcorn mixture onto a baking sheet. Let sit for 5 to 10 minutes to slightly harden.

CHOCOLATE FONDUE



YIELD: 4 servings
PREP TIME: 5 minutes
COOKING TIME: 2 minutes

2 bananas
½ Trader Joe's Angel Food Cake
1 (1.2-ounce) package Trader Joe's Freeze Dried Strawberries
½ cup Trader Joe's Organic Midnight Moo Chocolate Flavored Syrup
½ cup semisweet chocolate chips, divided

This fondue is so quick and easy to make using Trader Joe's chocolate syrup.

1. Cut the bananas and the cake into bite-size pieces. Arrange them on a plate, along with the dried strawberries.
2. In a small microwave-safe bowl, stir together the chocolate syrup and ¼ cup chocolate chips. Microwave on high until melted, 1 to 1½ minutes.
3. Remove from the microwave and stir in the remaining ¼ cup chocolate chips.
4. Serve, dipping the fruit and cake pieces into the fondue. Reheat the fondue for 10 to 20 seconds in the microwave if it cools down.

