Popcorn & Peanut Bark

Source: cookingchanneltv.com

12 ounces bittersweet chocolate, chopped
3 cups freshly popped popcorn
1/2 cup salted peanuts (preferably Virginia)
Pinch of kosher salt

- ¹ Line a baking sheet with a nonstick liner.
- Melt the chocolate in a large heatproof bowl set over simmering water, stirring until the chocolate is melted and smooth, about 4 minutes. Remove the bowl from the heat and add the popcorn, peanuts, and salt. Fold the mixture until the popcorn and peanuts are evenly coated with the chocolate.
- ³ Scrape the mixture onto the prepared baking sheet and spread into a thin layer.
- ⁴ Refrigerate for about 30 minutes, or until cold and firm. Break into small clusters and store in an airtight container in the refrigerator for up to 5 days.