



The Quick Edit: Gluten-Free Homemade Chex Party Mix



**Servings: 20 | Time: 30
Minutes**

Ingredients:

- 8 cups Corn Chex Cereal or Rice Chex Cereal
- 2 cups Cheerios™ Cereal
- 2 cups bite-size gluten-free pretzel sticks or twists
- 6 tablespoons vegan dairy-free buttery vegetable oil spread
- 3 tablespoons gluten-free Worcestershire sauce
- 1 teaspoon salt or gluten-free seasoned salt

Preparation

- 1) In large microwavable bowl, mix cereals and pretzels; set aside. In small microwavable bowl, microwave buttery spread uncovered on High 30 to 40 seconds or until melted. Stir in Worcestershire sauce and salt. Pour over cereal mixture; stir until evenly coated.
- 2) Microwave uncovered on High 5 to 6 minutes, thoroughly stirring every 2 minutes. Spread on paper towels to cool. Store in airtight container.

Tips

- For oven directions, heat oven to 250°F. Put cereals, pretzels and melted spread mixture into ungreased roasting pan, and bake for 1 hour, stirring every 15 minutes.
- If you have onion or garlic salt, feel free to substitute one of those for the salt.
- Always read labels to make sure each recipe ingredient is gluten-free and free of allergens that you are sensitive to. Products and ingredient sources can change.