

Mexican Spice Blend



A little gem of a spice blend, this Mexican version can be used in tacos, fajitas, burritos.....you name it! The best part is that it is preservative free, low in salt and way tastier than the store bought version. You can make as much or as little as you like but I find it really handy to make a good jars worth so that it is always on hand when I need it.

Prep time: 5 Minutes

\$ Low budget

2 tbs of sweet paprika

1 tbs of ground cumin

1 tbs of ground chillies (less if you prefer it less spicy)

1 tbs of garlic powder

1 tbs of onion powder

1 tbs of dried oregano

1 tsp of ground black pepper

1 tsp of sea salt

1/2 tsp of ground cinnamon

1/2 tsp of ground cloves

Place all the spices in a screw top jar and give a really good shake until combined. It really is that simple amigos!