

Taco Seasoning

Adapted from natashaskitchen.com



- 1 Tbsp chili powder
- 2 tsp ground cumin
- 1 tsp paprika, preferably smoked paprika
- 1 tsp fine sea salt

- 1 tsp ground black pepper
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/2 tsp dried oregano
- Pinch red pepper



Directions



Yield: 9 servings Serving size: 1 tbs

1. In a small bowl, add all of the taco seasoning ingredients. Stir to combine and store homemade taco seasoning in an airtight container for up to 6 months.

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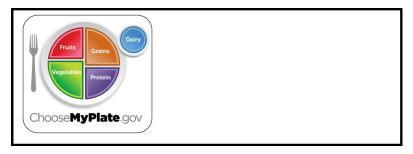
Fast Facts





Featured Food Groups





Cooking Tips



• Nutrition label is calculated per 1 teaspoon of homemade taco seasoning.

| Amount Per Serving | |
|--------------------|---------------------|
| Calories 7 | Calories from Fat 3 |
| | % Daily Value |
| Fat 0.3g | 0% |
| Saturated Fat 0.04 | g 0 % |
| Polyunsaturated F | at 0.1g |
| Monounsaturated I | Fat 0.1g |
| Sodium 274mg | 12% |
| Potassium 38mg | 1% |
| Carbohydrates 1g | 0% |
| Fiber 1g | 4% |
| Sugar 0.1g | 0% |
| Protein 0.3g | 1% |
| Vitamin A 382IU | 8% |
| Vitamin C 0.1mg | 0% |
| Calcium 11mg | 1% |
| Iron 1mg | 6% |

Second Harvest is an equal opportunity provider.



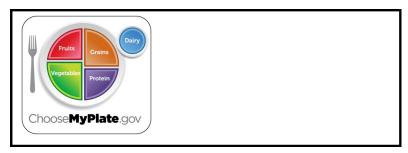
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