

Homemade Taco Seasoning

9 servings (1 tsp/serving)

- 1 T chili powder
- 2 tsp ground cumin
- 1 tsp paprika, preferably smoked paprika
- 1 tsp fine sea salt
- 1 tsp ground black pepper
- ½ tsp garlic powder
- ½ tsp onion powder
- ½ tsp dried oregano
- Pinch red pepper flakes, optional



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

Shelf-life: Homemade seasoning keeps really well. Depending on the freshness of the spices you use, you can count on it lasting at least 6 months.

How to Store: Keep the seasoning in a jar with an airtight lid. Like other spices, it should be stored in a cool, dry, dark place. You can use spice jars or any small lidded container.