

Elevated Taco Seasoning

Prep 10 min | Cook — | Rest —

Smoky, citrusy, and perfectly balanced — this blend brings warmth and brightness to anything from weeknight tacos to roasted vegetables.

Special tools: Small bowl or glass jar for mixing and storage..

Ingredients

- 2 Tbsp smoked paprika (or regular + pinch of chipotle)
- 1 Tbsp ground ancho chili
- 1 Tbsp cumin (light)
- 2 tsp garlic powder
- 1 tsp onion powder
- 1 tsp Mexican oregano (or regular oregano + pinch thyme)
- $\frac{1}{2}$ tsp black pepper
- $\frac{1}{2}$ tsp coriander
- 1 tsp dried lime zest (or $\frac{1}{2}$ tsp lemon zest)
- 1 Tbsp fine sea salt

Directions

1. Combine all ingredients in a small bowl.
2. Stir or shake until evenly mixed.
3. Transfer to a glass jar with a tight lid.

Notes

Makes about $\frac{1}{2}$ cup. Use 1–2 Tbsp per pound of protein.

Store up to 6 months in a cool, dry spot.



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