

Taco Seasoning

In our household, we love adding a Mexican flare to many, many dishes. We make fajitas, taco meat, and pull pork flavored with Mexican spices often. This taco seasoning includes all of the flavor and none of the icky chemicals, sugar and nasty ingredients that come in the store bought packages. You can also store this seasoning for weeks and weeks so that it is ready to use for short notice meals.



Sample Recipe

	Recipe serves	Prepared for
	4	8

Ingredient	Amount	Scaled amount
Chili Powder	1/4 cup	1/2 cup
Cumin	4 tsp	8 tsp
Sea Salt	2 1/2 tsp	5 tsp
Paprika	2 tsp	4 tsp
Garlic powder	1 tsp	2 tsp
Onion powder	1 tsp	2 tsp
Oregano, dried	1 tsp	2 tsp
Black pepper	1/2 tsp	1 tsp
Ceyenne Powder	1/2 tsp	1 tsp

Instructions

1. Combine oregano, chili powder, cumin, sea salt, paprika, garlic powder, onion powder, black pepper, and cayenne pepper in an air tight container and mix thoroughly.
2. Store any extra seasoning in the air tight container with the lid on.
3. For taco meat: For every 1 lb browned ground beef, add 2 tbsp of the homemade taco seasoning and 1/2 cup water. Simmer until the liquid has thickened.



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