



Mexican Spice Blend

Prep Time: 5 minutes

Yield: 7 oz jar

INGREDIENTS

- 3 tbsp ground coriander (1.5 oz)**
- 3 tbsp ground cumin (1.5 oz)**
- 3 tbsp dried oregano (1.5 oz)**
- 3 tbsp garlic powder (1.5 oz)**
- 1 tbsp ground cinnamon (0.50 oz)**
- 4 tbsp chili powder (2 oz)**

DIRECTIONS

1. In a medium-sized mixing bowl, combine all the ingredients. Mix well to ensure they are evenly distributed.
2. Transfer the blend to a clean, dry 7 oz jar using a funnel.
3. Seal the jar tightly and store it in a cool, dry place for up to 6 months.

This Mexican spice blend is versatile—it works beautifully for tacos, fajitas, roasted vegetables, grilled meats, or as a seasoning for soups and stews.

