

Taco Seasoning

Swick

Makes 1/2 cups | Active Time: 5 minutes | Total Time: 5 minutes

Step 1: Making the Taco Seasoning

- 2 tbsp Chili Powder*
- 1 tbsp ground cumin
- 1 tsp paprika
- 1/2 tsp onion granules
- 1/2 tsp garlic granules
- 1/2 tsp dried oregano
- 1 tsp sea salt
- 1 tsp black pepper

*Note: For the best result, use this [Chili Powder](#) recipe. Otherwise, any chili powder blend, of your choice, can be used instead.

Next, in small bowl, mix all ingredients and store in airtight container — alternatively mix the spices right in the jar.

Use as you would any other taco seasoning. To add to tacos, use 2 to 3 tablespoons of this mixture, plus 1/4 to 1/2 cup water to every pound of filling. Simmer over medium heat, stirring frequently until there is very little liquid left in the pan. The amount of water and spice used will ultimately depend on what you are cooking and how spicy you like your food.