



Homemade Taco Seasoning

Makes: 1/2 cup

Prep Time: 2 minutes

Total Time: 2 minutes

Ingredients

- 1 tbsp chili powder
- 1 tbsp smoked paprika
- 1 tbsp ground cumin
- 1 tbsp onion powder
- 1 tbsp garlic powder
- 1 tbsp dried oregano
- 1 tbsp fine sea salt
- 1/2 tbsp freshly cracked black pepper

Instructions

In a small bowl, stir together the chili powder, paprika, cumin, onion powder, garlic powder, oregano, salt, and pepper. Store at room temperature in an airtight container for up to 1 year.

Chef's Note:

Most taco seasoning packets have 2-3 tablespoons of seasoning in them. To substitute this taco seasoning mix for a store bought packet, simply brown your ground meat, drain off any fat and sprinkle on 2-3 tablespoons of the homemade taco seasoning per pound of ground meat, mix to combine. If you like saucy taco meat, add 1/3 cup water and 1 tablespoon cornstarch to the ground beef along with the taco seasoning.

Recipe by Modern Proper