

NORTH AFRICAN SPICE BLEND

YIELD: 1 1/4 cups (60 1 tsp servings)

Chef Vanessa LaBranche

INGREDIENTS

- ¼ cup of allspice
- 2 tablespoons of smoked paprika
- ¼ cup of garlic powder
- ¼ cup of ground coriander
- ¼ cup of cinnamon
- ¼ cup cumin
- 2 tablespoons of kosher salt

DIRECTIONS

1. Combine the ingredients until well mixed. Store in an air-tight container at room temperature and away from direct light.

RECIPE NOTES

Nutritional information per serving*: 7 calories; 0.019 g sat. fat; 157 mg sodium; 1.5 g carbohydrate

** nutrient data and allergen information may vary depending on the specific ingredients and equipment used in your location.*