

# ADOBO

YIELD: 2 1/2 cups (40 1 TBSP servings)

Adobo is an essential to Spanish, Caribbean and Latin American cuisine. This is a versatile mix with a garlicky base and can include ingredients like cumin, coriander, oregano, turmeric, annatto, and more. We use annatto which adds a beautiful reddish color and a bitter orange flavor. Use as a seasoning for meats and vegetables, in marinades, soups, salad dressings, or as a finishing seasoning tableside.

## INGREDIENTS

- 1 cup garlic powder
- ¼ cup coriander, ground
- ¾ cup oregano leaves
- 2 TBSP black pepper, ground
- ¼ cup cumin, ground
- 2 TBSP annatto, ground
- 2 TBSP paprika

## DIRECTIONS

1. Grind all spices together in Vitamix or other high-powered blender. Mix and store in an airtight container in a cool, dry area.

## RECIPE NOTES

Nutritional information per serving\*: 19 calories; 0.04 g sat. fat; 4.2 mg sodium; 4.1 g carbohydrate

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