



**Creative Juices  
Consulting**

## **Taco Seasoning**

**2 TBSP chili powder**  
**1 tsp. garlic powder**  
**½ tsp. black pepper**  
**2 tsp. ground cumin**  
**¼ tsp. crushed red pepper flakes**  
**¼ tsp. ground oregano**  
**Pinch cayenne (more to taste)**  
**Pinch fresh ground pink Himalayan sea salt**

### **Directions**

**Combine all the ingredients and stir until mixed. Store in an airtight spice container and use in place of commercial taco seasoning.**