

Moroccan Spice Blend



This homemade blend of savory and sweet spices adds a rich depth of flavor to any dish!

YIELD ½ cup	PREP TIME 2 MIN	TOTAL TIME 5 MIN
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INGREDIENTS

2 Tbsp + 2 tsp Paprika, regular or smoked
4 tsp Cumin, ground
2 tsp Brown Sugar
2 tsp Cardamom
2 tsp Ginger, ground
2 tsp Kosher Salt
1 tsp Allspice, ground
1 tsp Black Pepper, ground
1 tsp Cinnamon, ground
1 tsp Cayenne Pepper

CHEF'S NOTES

This Moroccan Spice Blend works well on chicken, tofu, lamb, and vegetables. Try it on roasted winter squash, sweet potatoes, or cauliflower!

Make the Moroccan Spice Blend in bulk so that it's ready whenever you want to add a flavor boost. Store in an airtight container for up to 6 months.

DIRECTIONS

1. Gather all necessary equipment and ingredients.
2. In a small bowl, combine all the seasonings. Mix until well combined.
3. Can be used immediately, and extra can be stored in a sealed container for later use.

Nutrition Facts

8 servings per container

Serving size 1 Tbsp (7g)

Amount Per Serving

Calories 20

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 240mg 10%

Total Carbohydrate 4g 1%

Dietary Fiber 1g 4%

Total Sugars 1g

Includes 1g Added Sugars 2%

Protein 0g

Vitamin D 0mcg 0%

Calcium 30mg 2%

Iron 1.4mg 8%

Potassium 100mg 2%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

