



# CNP Mexican Seasoning

Makes 20 servings

## Ingredients

- 2 Tablespoons chili powder
- 2 Tablespoons paprika
- 1 Tablespoon garlic powder
- 2 teaspoons ground cumin
- 1 teaspoon oregano
- 1 teaspoon cayenne pepper or crushed red pepper flakes (optional)
- ½ teaspoon salt (optional)

## Directions

1. Wash hands in warm, soapy water.
2. Combine all ingredients in a small bowl, jar, or plastic bag. Mix well.
3. Store in a tightly sealed container. Label and date. Keep in a cool, dry place for up to 6 months.



Extension



Recipe from the Cent\$ible Nutrition Program. Learn how to save money, cook quick and healthy meals, and stretch your food dollar by contacting your Wind River Reservation CNP Educator at <https://uwyocnp.org/wrir/>

1-877-219-4646 | <https://uwyocnp.org/> | [cnp-info@uwo.edu](mailto:cnp-info@uwo.edu)

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