



# *Cent\$ible Nutrition Program*

*Helping Families Eat better for Less*

## *Fajita Seasoning*

- 1 teaspoon salt
- 1 teaspoon sugar
- 2 teaspoon ground cumin
- 2 teaspoon ground paprika
- 2 teaspoon chili powder
- 2 teaspoon dried oregano
- 2 teaspoon garlic powder

1. Combine all ingredients in a small bowl and blend well.
2. Place in a tightly sealed container. Label and date.
3. Store in a cool, dry place for up to three months.

Use approximately 1 tablespoon in beef and chicken fajita recipes.



TV Show

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