

## Moroccan Spice Seasoning

**Recipe HACCP Process:** #1 No Cook

**Yield:** 2 ½ Tbsp

**Source:** *Healthyschoolrecipes.com*

### Ingredients:

Ingredient Name	Measurements
Ground Cumin	1 1/8 tsp
Ground Coriander	5/8 tsp
Chili Powder	1/3 tsp
Paprika	1/3 tsp
Ground Cinnamon	1/3 tsp
Ground Allspice	1/8 tsp
Ground Ginger	1/8 tsp
Cayenne Pepper	1 dash

*\*Note: Choose USDA foods whenever available to save on cost. Note yield, crediting, and nutritionals may change if substituted.*

### Instructions:

1. Mix all spices together in a bowl. Store in a sealed container at room temperature for up to 6 months for maximum flavor.