

Fajita Seasoning



This is a great recipe to make your own fajita seasoning. No bouillon cubes means this is perfect for vegetarians too! Make up a larger batch and store in an airtight container for future use.

Prep: 5 mins

Total: 5 mins

Servings: 4

Yield: 3 tablespoons



Ingredients

- 1 tablespoon cornstarch
- 2 teaspoons chili powder
- 1 teaspoon salt
- 1 teaspoon paprika
- 1 teaspoon white sugar
- ½ teaspoon onion powder
- ½ teaspoon garlic powder
- ¼ teaspoon cayenne pepper
- ½ teaspoon ground cumin

Directions

Step 1

Stir cornstarch, chili powder, salt, paprika, sugar, onion powder, garlic powder, cayenne pepper, and cumin together in a small bowl.

Nutrition Facts

Per Serving: 21 calories; protein 0.4g; carbohydrates 4.6g; fat 0.4g; sodium 595.8mg.