

# SOUTHWEST HEAT

spice mix

My **Southwest Heat** seasoning mix is your ticket to bold, zesty, and smoky flavors that bring the heart of the Southwest straight to your kitchen. A perfect medley of chili powder, cumin, and smoked paprika delivers a warm, earthy base, while a hint of crushed red pepper adds just the right amount of fiery kick. Garlic, onion, and oregano round out the profile with savory depth, creating a blend that's as versatile as it is vibrant.

Sprinkle **Southwest Heat** generously on ground beef or shredded chicken to create taco night perfection. Use it to spice up roasted veggies, grilled shrimp, or even sprinkle it over popcorn for a snappy snack with attitude. Whether you're hosting a fiesta or craving a solo culinary adventure, this mix is the ultimate way to add a little heat and a lot of flavor to any dish.

## INGREDIENTS

- 6 Tablespoons chili powder
- 3 Tablespoons ground cumin
- 2 Tablespoons salt
- 2 Tablespoons black pepper
- 1 Tablespoon smoked paprika
- 1 Tablespoon garlic powder
- 1 Tablespoon onion powder
- 1 Tablespoon dried oregano
- 1/2 Tablespoon crushed red pepper

## INSTRUCTIONS

1. Mix all ingredients together.
2. Store or use as desired.