



## CAJUN SEASONING



4.9 from 87 reviews

🕒 prep time: 5 MINUTES 🕒 total time: 5 MINUTES

🍴 yield: 0 ABOUT 3/4 CUP 1X

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### DESCRIPTION

This homemade Cajun Seasoning recipe is the perfect blend of zesty, spicy, savory flavors that are sure to kick any dish up a delicious notch.

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### INGREDIENTS

SCALE 1x 2x 3x

3 tablespoons [paprika](#) (I prefer [smoked paprika](#))

2 tablespoons fine kosher salt

2 tablespoons [garlic powder](#)

1 tablespoon [ground black pepper](#)

1 tablespoon [ground white pepper](#)

1 tablespoons [onion powder](#)

1 tablespoon [dried oregano](#)

1 tablespoon [cayenne](#)

1/2 tablespoon [dried thyme](#)

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## INSTRUCTIONS

- 1 Mix all ingredients together in a bowl or spice jar until evenly combined.
  - 2 Use immediately, or store in a sealed container for up to 1 year.
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Find it online: <https://www.gimmesomeoven.com/cajun-seasoning/>