

Tandoori Spice Blend

Hands On Time

5 Mins

Total Time

5 Mins

Yield

Serving size: makes 1/3 cup

By MARIANNE WILLIAMS September 2016

MYRECIPES

This traditional spice blend is a popular part of Indian cuisine. The blend can be easily made at home to top various dishes for an added burst of that traditional tandoori flavor.. With spices that you may already have on hand, such as paprika, coriander, and cayenne pepper, this blend comes together in a snap and can be stored in an airtight container for later use.

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Ingredients

- 3 tablespoons paprika
1. tablespoon ground turmeric
1. teaspoon garlic powder
- 1 teaspoon ground nutmeg
- 1 teaspoon cayenne pepper
- 1 teaspoon ground ginger
- 1 teaspoon ground coriander
- 1 teaspoon ground cumin
- 1 teaspoon ground cloves

How to Make It

Stir together all ingredients, and store in airtight container.



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