

Homemade Taco Spice (gluten-free & paleo taco seasoning)

Cavegirl Cuisine

This paleo taco seasoning is a great way to put some kick in your ground beef scramble...or a hamburger...or your chili...or sprinkled on a salad!

I would consider this blend to be medium-spicy. If you like it hot, add another 1/4 teaspoon of cayenne pepper to the mix (or more if you're brave!). If you want a milder version, just eliminate the cayenne altogether.

Most folks have all of these ingredients. You know, in that already purchased spice set that we get to prove that we're adults! So, this should be an easy seasoning blend to throw together! 😊



Taco Spice (paleo taco seasoning)

Ingredients

- 2 tablespoons [chili powder](#)
- 2 teaspoons [garlic powder](#)
- 2 teaspoons [smoked paprika](#)
- 2 teaspoons [onion powder](#)

- 2 teaspoons [cumin](#)
- 2 teaspoons sea salt
- 1/2 teaspoon [cayenne](#)
- 1/2 teaspoon [ground coriander](#)

Directions

1. Using a fork or small whisk, blend all ingredients.
2. Store in an airtight container.
3. Enjoy!

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