

sazon seasoning

Makes 5 Tbsp

RECIPE FROM: [Fifteen Spatulas](#)

PREP TIME: 5 minutes

1 Tbsp ground annatto seeds*

1 Tbsp ground coriander

1 Tbsp ground cumin

1 Tbsp garlic powder

2 tsp dried oregano

1 tsp onion powder

***Annatto seeds are not available in many brick and mortar stores. You can find them [online](#). I suggest buying the organic seeds and grinding them in a coffee grinder.**

You can substitute 1 part turmeric and 2 parts paprika in place of annatto for a slightly different, yet still delicious flavor.

MIX all ingredients thoroughly.

STORE in an air-tight container or an old spice jar with a shaker lid.

JAZZ up rice, beans, potatoes, pulled pork, chicken drumsticks, wings and thighs with this Latin blend.

