

# TAJÍN SEASONING

YIELD: 4 cups

Chef Ryan Eckles

Tajín adds that little something to your dish. It is typically used as a finishing spice on raw fruit and cooked vegetables. Because of the citric acid and lime zest you get a bite of tang followed by the earthy heat from the chili powder. Try serving it on your steamed vegetables or fresh fruit to punch up the flavor and add a bit of color to your dish.

## INGREDIENTS

- 2 cups chili powder
- 1 cups citric acid
- 1 cup Kosher salt
- 8 limes, zest only

## DIRECTIONS

1. Remove the zest from all the limes. If you want to dry out zest, either lay out on parchment and place in a dry area overnight or place in microwave for 30 second increments until dry.
2. Combine all ingredients into a bowl or container with a lid and mix thoroughly. Store in airtight container.

## RECIPE NOTES - TAJÍN SEASONING

Nutritional information per 1 tsp serving\*:  
6 calories; 0.03 g sat. fat; 428 mg sodium; 0.96 g carbohydrate

*\* nutrient data and allergen information may vary depending on the specific ingredients and equipment used in your location.*