



# Shish Tawook Spice Mix

## 10 servings 5 minutes

## Ingredients

#### 1 tbsp Paprika

- 1 tbsp Ground Allspice
- 1 1/2 tsps Oregano (dried)
- 1 1/2 tsps Black Pepper
- 1 1/2 tsps Garlic Powder
- 1 1/2 tsps Ground Ginger
- 1 1/2 tsps Cinnamon
- 1 1/2 tsps Nutmeg

#### **Directions**

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Add all the spices to a medium-sized bowl and toss to combine. Store in an airtight jar.

### Notes

Mexican Oregano: To power up a food gene conversation with this blend, use Mexican Oregano. It is a potent source of Naringenin, a food-gene cross-talking polyphenol! Leftovers: Store in a clean jar, away from heat, with other spices.

Serving Size: One serving equals approximately 1 1/2 teaspoons.

How to Use: Use to season any meat, lentils, tofu or tempeh.