



Sazon Seasoning

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Sazon seasoning is at the heart of Latin cooking. With just 7 ingredients, you'll love the orange-red color that homemade sazón seasoning adds to rice, beans, meats, and french fries. Learn how to make your own sazón seasoning with this recipe.

Servings: 1

PREP TIME

5 MIN

TOTAL TIME

5 MIN

Ingredients

3 tablespoons annatto, ground
2 tablespoons garlic powder
2 tablespoons cumin
2 tablespoons coriander powder
1 tablespoon oregano, ground
1/4 teaspoon turmeric powder

Cooking instructions

1. Gather all ingredients and equipment.
CCP: Wash your hands with warm water and soap for at least 20 seconds
CCP: Follow community policies for major allergens and gluten regarding identification, labeling and measures to control cross contact.
2. If you have any coarse ingredients, use a coffee grinder, blender or food processor to finely grind the coarse ingredients into a powder.
3. Whisk ingredients in a large bowl and store in an airtight container.
4. Use as needed in parent recipes.

Serving instructions

Total recipe yields 10 tablespoons

Notes

Recipe adapted by RecipeTree.Pro for healthcare use/food service on 8.11.25. Nutrition Facts reflect the amount of the entire recipe.

Equipment

whisk, bowl, coffee grinder/blender/food processor

Tags

september collection, coffee grinder/blender/food processor, bowl, whisk, latin, sub recipe, latinamommeals.com