

DIY Peri Peri Spice Blend for Chicken, Fries & Roasted Veggies

Homemade Peri Peri Seasoning: Add Bold, Spicy Flavor to Everything



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BINDER
Ready

INGREDIENTS

- 2 tablespoons paprika
- 1 tablespoon cayenne pepper (adjust for heat)
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon dried oregano
- 1 tablespoon dried thyme
- 1 tablespoon salt
- 1 tablespoon black pepper
- 1 teaspoon ground cumin
- 1 teaspoon sugar (optional, for a touch of sweetness)

DIRECTIONS

1. Mix : It Upln a small bowl, combine all the ingredients: Paprika
2. Cayenne pepper
3. Garlic powder
4. Onion powder
5. Dried oregano
6. Dried thyme
7. Salt
8. Black pepper
9. Ground cumin
10. Sugar (if using)
11. Blend : WellStir until the mixture is uniform. Use immediately or store.

SWAPS & NOTES

Usage Tips Store in an airtight container in a cool, dry pantry for up to 6 months.

Shake before use , as some of the finer powders may settle over time.

Spicier kick : Double the cayenne or add crushed red pepper flakes.

Smoky twist : Substitute smoked paprika for a deeper flavor.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/diy-peri-peri-spice-blend-for-chicken-fries-roasted-veggies/>