

Cilantro Lime Seasoning Blend



Cilantro, lime, garlic and more marry together to create this fresh, citrusy Cilantro Lime Seasoning Blend. This versatile blend can be used in marinade or as a rub. Pairs perfectly with shrimp, fish or chicken.

Ingredients

- 3 T dried cilantro
- 1 T dried minced garlic
- 1 teaspoon grated lime rind (dried)
- 1 teaspoon dried onion
- 1 teaspoon ground cumin
- 1 teaspoon dried parsley
- 1 teaspoon sea salt
- 1/4 teaspoon red pepper flakes (optional)

Instructions

Mix all ingredients together and store in airtight container or jar.

This Cilantro Lime Seasoning Blend makes a perfect marinade by blending with some olive oil. I like to use it to make my [Margarita Tequila Lime Grilled Shrimp](#).