

# Emilie's Mexican Spice Blend

Yield: 1 min  
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/spice-hunter-mexican-seasoning-recipe>

## Ingredients:

- 2 teaspoons coarse salt
- 2 teaspoons cumin
- 1 pinch cayenne pepper
- 2 tablespoons chili powder
- 1 tablespoon smoked paprika Sweet
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon dried oregano
- 2 tablespoons olive oil
- 1 cup diced onions
- 1/2 cup carrots Diced
- 1/2 cup diced celery
- 1 clove garlic Grated
- 1 tablespoon Mexican spice blend
- 1/2 teaspoon cumin
- 6 cups black beans cooked, Rinsed and Drained
- 60 ounces beans 425 – g cans of
- 4 cups chicken stock Triple-Duty, plus more as needed
- 1 cup cherry tomatoes Halved
- 1/4 cup chopped cilantro Roughly, or Parsley
- coarse salt
- freshly ground black pepper
- pickled jalapenos
- 1 lime Juicy, cut into wedges
- 1 handful cilantro leaves