

Homemade Italian Seasoning

🕒 **PREP TIME** 5 minutes **TOTAL TIME** 5 minutes 🍴 **SERVINGS** 8 tablespoons

👤 **AUTHOR** Holly Nilsson 🍳 **COURSE** Seasonings 🍳 **CUISINE** Italian



4.41 from 5 votes

The perfect blend of spices to add to your soups, stews and marinades.

Ingredients

- 2 tablespoons dried basil
- 2 tablespoons dried oregano
- 1 tablespoons dried rosemary
- 2 tablespoons dried parsley
- 1 tablespoon dried thyme
- 1 tablespoon red chili flakes
- 1 teaspoon garlic powder

Instructions

1. Combine all ingredients in a small bowl.
2. Pour into an air tight container and store in a cool dark place for up to 6 months.

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