

SAZON SEASONING 30g



Price: \$5.50

SKU: SKU3666-1-1-1

Product Categories: [Blends with Garlic](#), [Blends with Onion](#), [Blends without Chilli](#), [Herbs & Spices](#), [Rubs for Roasts, BBQ's & Grill](#), [Spice & Herb Blends](#), [Sugar Free Blends](#), [Vegan](#)

Product Tags: [All Purpose Seasoning](#), [Herbies Favourites](#), [Hispanic](#), [Latin American](#), [s](#), [VEGAN](#)

Product Page:

<https://www.herbies.com.au/shop/herbs-and-spices/spice-herb-blends/sazon-seasoning-30g>

Product Description

A Latin American seasoning used to add flavour to Hispanic cooking. (SML PKT)
Sazon (Spanish for Season) is an all-purpose Hispanic seasoning. Use for

barbecues, roast vegetables, pulled pork, or to season Haloumi.

Ingredients: Cumin Seed, Annatto Seed, Coriander Seed, Sea Salt, Garlic, Paprika, Black Pepper, Onion, Mexican Oregano, Allspice, Epazote.

Treat as a general all purpose seasoning, to sprinkle on food before or even after cooking.

Blended and packed in Australia from imported and local ingredients.

CHEESY CORN FRITTERS (A delicious recipe all the family will enjoy)

Ingredients: - 200g SR Flour - 1 tsp salt - 1-2 Tabs Sazon spice mix - 2 eggs - 3/4 cup milk - 500g defrosted corn - 1/2 cup diced red capsicum - 1/4 cup each fresh coriander and parsley - 120g grated Cheddar - 60ml vegetable oil

Method: - Mix flour, salt and Sazon in large bowl. - Mix eggs and milk then stir into flour to make a batter - Add all ingredients except oil, mix well - Heat half the oil in pan, drop spoonfuls of fritter mix in and pat down - Cook 3 mins each side then remove to paper towel - Add remaining oil halfway through

Serve with sour cream, guacamole or salad

Makes 10-12 palm-sized fritters.

Nutritional Information: (spice mix only)

Per 100g

Energy (kj)

1070

Protein (g)

13.4

Fat (g) Total

13

Fat (g) Saturated

0.9

Carbohydrate (g)

31.4

Sugars (g)

10.7

Sodium (mg)

4350

Product Attributes

- Dimensions: N/A

- Weight: 0.06 kg