



Makes 3 tablespoons
Cook Time: 5 minutes

INGREDIENTS:

- 1 teaspoon ground cumin
- 1 teaspoon ground ginger
- ½ teaspoon ground allspice
- ½ teaspoon black pepper
- ½ teaspoon ground cinnamon
- 1 teaspoon salt
- ½ teaspoon cayenne pepper
- ½ teaspoon ground coriander seeds
- ½ teaspoon ground cloves

Ras el Hanout

Let this fragrant spice mix add a warm, complex flavor to your vegan dishes. Ras el Hanout originates from North Africa and is a staple in places like Morocco. You might have tasted it in Moroccan chickpea stews or tagines. Try it in our recipe for [Tomato-Vegetable Shorba with Orzo](#).

By Darshana Thacker Wendel

- 1 Combine all ingredients in a bowl and stir with a fork until evenly blended.
- 2 Store in an airtight container.