



**FLAVORFUL
SPICE
COMBOS FOR
COOKING**



spiceseveryday.com



CINNAMON & NUTMEG

Perfect for baked goods and warm beverages, this duo adds warmth and depth to desserts like pies and cookies.



spiceseveryday.com



CUMIN & CORIANDER

A staple in many cuisines, this combo enhances savory dishes, from curries to tacos, bringing a rich, earthy flavor.



spiceseveryday.com



GARLIC & ROSEMARY

Great for meats and roasted vegetables, these spices work together to create a fragrant and savory profile.



spiceseveryday.com



PAPRIKA & CHILI POWDER

**Ideal for a smoky
kick, this pair is
perfect for stews,
chili, or barbecue
rubs.**



spiceseveryday.com



GINGER & TURMERIC

This combo not only adds a vibrant color but also packs a health punch in soups, smoothies, and Asian dishes.



spiceseveryday.com



BLACK PEPPER & LEMON ZEST

**A refreshing mix
that brightens up
salads, seafood,
and grilled
vegetables.**



spiceseveryday.com



THYME & OREGANO

Common in Mediterranean cooking, these herbs work well in sauces, marinades, and roasted dishes.



spiceseveryday.com



BASIL & PARSLEY

**Fresh and vibrant,
this duo is great for
pesto, salads, and
as a finishing touch
on pasta dishes.**



spiceseveryday.com



WERE THEY HELPFUL?

Share your
thoughts



 LINK IN BIO

 spiceseveryday.com