Flavor Shakers

Great on Potatoes

- 2 tablespoons dill weed
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon paprika
- 1 tablespoon dried parsley
- 1 tablespoon dried sage



Great on Squash and Carrots

- 2 tablespoons cinnamon
- 1 tablespoon ground cloves
- 1 tablespoon ground ginger

2 tablespoons chili powder

2 tablespoons cumin

1 tablespoon nutmeg



Great on Vegetables and French Fries

tablespoon onion powder
tablespoon granulated garlic



Great on Vegetables

1 tablespoon crushed red pepper

- 2 tablespoons black pepper
- 1 tablespoon cayenne pepper
- 1 tablespoon paprika

- 1 tablespoon onion powder
- 1 tablespoon garlic powder



Additional Shaker Ideas

- 1. Low-sodium lemon pepper
- 2. Crushed red pepper flakes
- 3. Grated Parmesan cheese and dried parsley
- 4. Course ground black pepper and granulated garlic

Adapted Source: Team Nutrition Iowa. (2018). *Flavor shakers.* https://educateiowa.gov/sites/files/ed/documents/FLA-VOR%20SHAKERS%20CACFP.pdf

