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## Simple Authentic Zaatar Spice Recipe

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An simple authentic recipe for Zaatar Spice – a flavorful Middle Eastern Spice that can be used to flavor roasted vegetables and meats.

**Author:** Sylvia Fountaine | Feasting at Home Blog

**Total Time:** 5 mins

**Category:** Zaatar Recipe

**Prep Time:** 5 mins

**Yield:** ½ Cup

**Cuisine:** Middle Eastern



### Ingredients

- 1 tablespoon dried thyme- crushed ( or sub oregano)
- 1 tablespoon ground cumin ( see note)
- 1 tablespoon ground coriander
- 1 tablespoon toasted sesame seeds
- 1 tablespoon [sumac](#)
- ½ teaspoon kosher salt
- ¼ teaspoon or more [aleppo chili](#) flakes- optional

### Instructions

Mix all the ingredients together in a small bowl. Store in an airtight container.

For the most flavor, toast whole seeds ( cumin and coriander seeds) until fragrant, then grind. This will make the most flavorful zaatar. If you don't have whole seeds, feel free to use ground spices.

**Keywords:** zaatar, za'atar, zaatar recipe , zaatar spices, za'atar recipe, za'atar spices

**Find it online:** <https://www.feastingathome.com/zaatar-spice-recipe/>

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