

CUMIN LIME MARINADE

By Dr. Cindy Tazar
(Standard)

Makes 2 servings. Covers your fat.



INGREDIENTS

- 2 Tbsp. lime juice
- 2 Tbsp. avocado or coconut (melted) oil
- 1 Tbsp. cumin
- 2 Tbsp chili powder
- ½ Tbsp onion powder
- ¼ tsp. Pink Himalayan salt
- 1/8 tsp. black pepper

DIRECTIONS

Mix the ingredients in a small bowl. Spread over meat or fish up to 12 hours in advance or before grilling.