Cooking Instructions

For marinade, mix 1 tsp za'atar blend with 2 tbsp olive oil δ 1 tbsp water, Increase avantities in same ratios as needed. Rub marinade over veggies, fish or meat.



Scan for cooking tips & recipes.



Za'atar Blend

ORGANIC

Palestinian Origin

Za'atar Blend

Palestinian take on this classic. all purpose, Middle Eastern blend. Made in Bristol, UK

Ingredients; SESAME SEEDS*, sumac*, oregano*, marjoram*, thyme* salt. Allergens in BOLD, *organic.

All packaging is widely recycled. store in cool dry place away from direct sunlight.

Batch number: Best before date:

30 a

About Us

Bristol based spice importer & blender. Bringing life through spice to kitchens around the UK.

Hill & Vale Bristol, BS2 OSZ hillvale.co.uk GB-ORG-05 Non UK Agriculture PGAN

