Cajun Chicken

5 from 2 reviews

Cajun Chicken Recipe that can be baked, pan fried or grilled. Lean chicken breast coated in easy homemade cajun seasoning for a healthy dinner with a lot of flavour.

Author: ifoodreal.com
Prep Time: 5 minutes
Cook Time: 10 minutes
Total Time: 15 minutes

· Yield: 6 servings



Ingredients

- 2 lbs (3 large) chicken breasts, boneless & skinless
- 1 tbsp <u>avocado oil</u>

Homemade Cajun Seasoning:

- 2 1/2 tsp paprika
- 2 tsp garlic powder
- 1 1/4 tsp oregano
- 1 1/4 tsp thyme
- 1 tsp onion powder
- 1 tsp cayenne pepper
- 1 tsp ground black pepper
- 1 1/2 tsp salt
- 1/2 tsp red pepper flakes

Instructions

- 1. Cut chicken breasts lengthwise into thinner cutlets and place in a large bowl. In a small bowl, add paprika, garlic powder, oregano, thyme, onion powder, cayenne pepper, black pepper, salt and red pepper flakes; stir to combine.
- 2. Sprinkle 1 1/2 tbsp of prepared cajun seasoning in the step above on chicken breasts and using tongs toss to coat. If you are grilling or baking cajun chicken, also add avocado oil to the mix.
- 3. **Pan Fried Cajun Chicken:** Preheat <u>large ceramic non-stick skillet</u> on medium heat and swirl oil to coat. Add chicken and cook for 5 minutes or until white edges appear, turn and cook for another 4-5 minutes.
- 4. **Baked Cajun Chicken:** Preheat oven to 450 degrees F, arrange chicken in a single layer in a large baking dish and bake for 25 minutes. Remove from the oven, cover and let rest for 10 minutes.
- 5. **Grilled Cajun Chicken:** Preheat grill on medium-high heat (450-500 degrees F), place chicken on the grill, close the lid and grill for 8-10 minutes turning

once. Do not overcook. Remove from the grill, cover with foil and let rest for 5 minutes.

Store: Refrigerate covered for up to 5 days or freeze for up to 2 months in an airtight container.

Notes

Cajun spice mix is from Allrecipes.com

★ Did you make this recipe? Please give it a star rating in the comments.

Nutriti Serving Size 1/2 Serves 6			,
Amount Per Servi	ng		
Calories			202
		% Dai	ly Value*
Total Fat 6.3g			10%
Cholesterol 110.3mg			37%
Sodium 261.8mg			11%
Total Carbohydrate 0g			0%
Sugars 0g			
Protein 34g			68%
Vitamin A	1%	Vitamin C	0%

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