



CAJUN RUB^o









SERVES:10 (approx. 2 tsp. each) Prep Time: 10 min. Cooking Time: None

CONTAINER EQUIVALENTS (per serving): Free

This all-around Cajun seasoning is great as a dry rub for chicken breast, but it's also wonderful on steak or fish (especially catfish), grilled veggies, corn, as a seasoning for hearty stews; heck, as they say in New Orleans, anything that walks, crawls, swims, or flies, Cajun's got you covered.

80 DAY OBSESSION

- ¹/₄ cup ground smoked paprika
- 1 Tbsp. garlic powder1 Tbsp. onion powder
- 2 tsp. ground black pepper ½ tsp. ground cayenne pepper
- 1 tsp. dried oregano1 tsp. dried thyme

- Combine paprika, garlic powder, onion powder, black pepper, cayenne pepper, oregano, and thyme in a medium bowl; mix well.
- 2. Store in an airtight container in a cool, dark place.

RECIPE NOTE:

To use rub, lightly salt outside of 4 oz. of protein, and sprinkle evenly with 2 tsp. Cajun rub. Cook as desired.

This recipe works well with 80 Day Obsession. Make sure it works with your container counts.

NUTRITIONAL INFORMATION (per serving): Calories: 16 Total Fat: 0 g Saturated Fat: 0 g Cholesterol: 0 mg Sodium: 3 mg Carbohydrates: 3 g Fiber: 1 g Sugars: 0 g Protein: 1 g

Recipes containing the color icon are designed to be Gluten-Free and contain no gluten. If you are following a gluten-free diet, remember to check all labels to confirm your ingredients are 100% gluten-free, since foods are often processed at facilities that also process wheat and other grains.

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