



# Bold Earth Spice Mix

## Jarring Instructions

YIELD

3/4 cup

## Ingredients

- 3 Tablespoons turmeric
- 2 Tablespoons cumin
- 2 Tablespoons smoked paprika
- 3 teaspoons coriander
- 3 teaspoons allspice
- 2 teaspoons cinnamon
- 2 teaspoons cayenne
- 3 teaspoons fine sea salt
- 3 teaspoons pepper

## Steps

1. Measure and whisk all ingredients together.
2. Transfer to a clean, dry jar. Label and date.

3. Storage: cool, dark cupboard up to 6 months.

## Baking Instructions

BAKING PREP TIME  
10 minutes

BAKING TIME  
45 minutes

## Baking Ingredients

- 1.5 pounds of chicken thigh with skin/bone (or your choice of protein)
- 1 large eggplant, cut into bite-sized cubes
- 2 Tablespoons of olive oil
- 2 Tablespoons of Bold Earth spice mix
- 2 Tablespoons of olive oil

## Baking Steps

1. Preheat oven to 425°.
2. Toss eggplant cubes in 2 Tablespoons of olive oil until thoroughly coated; spread in an even layer on a sheet pan.
3. Pat chicken thigh dry. Rub with remaining 2 Tablespoons of olive oil and 2 Tablespoons of Bold Earth spice mix.
4. Nestle chicken thighs, with skin-side up, on top of the eggplant cubes.
5. Bake for 20 minutes. The internal temperature of chicken should be 165 degrees or greater. Toss eggplants and rotate sheet pan.
6. Continue baking for another 20–25 minutes until chicken skin is golden and eggplants are tender with browned edges.
7. Enjoy with rice or other sides.

