## **Blackened Chicken**

Quick & easy for a juicy, spicy treat!

## **Ingredients**

- 2 boneless, skinless chicken breasts
- 1 Tbls paprika
- 1 tsp dried oregano
- 1 tsp dried parsley
- 1 tsp garlic salt
- 1 tsp onion powder

¼ tsp cayenne pepper (use a little more if you like it hot but be careful!)



## **Directions**

- 1. Preheat the oven to 425 degrees.
- 2. Wash chicken breasts and pat dry with paper towel.
- 3. Spray 8 x 10 baking dish with cooking spray.
- 4. Mix spices together in shallow dish.
- 5. Spray chicken breasts with cooking spray or rub lightly with olive oil.
- 6. Dredge chicken breast through spices, coating the top side of each piece.
- 7. Place in glass dish and bake for 25-30 minutes or until juices run clear.
- 8. Serve with colorful veggies and a salad! Enjoy<sup>^</sup>

Makes 48 servings

Nutrition Facts: Calories 135 Total Fat 1g Total Carbohydrates .5g Dietary Fiber 0g Protein 31g