

Blackened Spice Blend

Paprika – ½ Tbsp

Smoked Paprika – ½ Tbsp

Thyme – 1 tsp, dried

Oregano – ½ tsp, dried, ground

Garlic Powder – 1 tsp

Onion Powder – 1 tsp

Lemon Pepper – 1 ½ tsp

Cayenne Pepper – ½ tsp

Lemon Salt (or regular salt) – 1 tsp

1. Mexican oregano can be substituted for the thyme and oregano.
2. Combine all ingredients in a small bowl.
3. Mix well.
4. Use in Cajun Blackened Chicken recipe or another dish.
5. Extra spice blend can be stored in a jar at room temperature.

This is great for chicken, pork, shrimp, fish or home fries.