**Blackened Chicken**

For four skinless chicken thighs (or maybe three breasts).  For a whole chicken, double everything.

1 tsp paprika

1/4 tsp salt

1/2 tsp red chile powder

1/2 tsp ground cumin

1/2 tsp thyme

1/4 tsp ground black pepper

1/4 tsp onion powder

Mix everything in a bowl.  Put the chicken pieces in a deep bowl, add enough olive oil to coat them, then dump in the mixed spices and stir/turn until all pieces are evenly coated.  Place the pieces in a very hot frying pan and sear for 1 minute on each side, then turn down the heat, cover, and cook 5-7 minutes on each side (until done).

Comments

* The drippings are very tasty on rice or quinoa.
* The first time I made this, I put the spice mixture in a plastic bag to coat the chicken pieces, but a lot of the mixture went to waste just coating the bag.

<http://allrecipes.com/recipe/blackened-chicken/>