



INGREDIENTS

- 2 tablespoons olive oil
- 6 boneless, skinless chicken thighs or breasts
- 1 tablespoon cajun seasoning
- French Fries
- 3 cups chicken broth
- 1 teaspoon chili powder
- 1/4 teaspoon paprika
- 1/4 teaspoon cumin
- fresh chopped parsley for garnish
- salad for serving (optional)

CAJUN CHICKEN

PREPARATION

In a large skillet add the olive oil. Rub the chicken in the cajun seasoning.

Cook over medium high heat until cooked throughout.

Remove and set aside on a plate covered in foil.

Add the chicken broth, chili powder, paprika, and cumin.

Bring to a boil, reduce heat and cover for 20-25 minutes until all of the liquid is absorbed.

Add the chicken back to the pan and cover until the chicken is heated thought to 165 degrees.

Garnish with fresh parsley