

Blackening Seasoning 6oz

Ingredients: Garlic, Onion, Peppers, Salt, Sugar, Herbs & Spices

Rating: Not Rated Yet

Price

Price with discount \$7.99

Sales price \$7.99

Discount

Tax amount

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Manufacturer[Catch A Fire](#)

Description

Catch a Fire Blackening Seasoning - 6oz

Transform your dishes with the bold and smoky flavors of Catch a Fire's Blackening Seasoning, now available in a convenient 6oz bottle. This expertly crafted blend combines the robust tastes of Garlic and Onion with the fiery kick of Peppers and the perfect touch of Salt and Sugar. Infused with a unique mix of Herbs & Spices, this seasoning is designed to create a deliciously charred crust that seals in the juicy flavors of your favorite meats and vegetables.

Perfect for blackening fish, chicken, or steaks, Catch a Fire's Blackening Seasoning will elevate your culinary creations to new heights. With its compact size, you'll have this flavorful blend readily available to add a touch of island magic to your meals. Bring a taste of the Caribbean to your kitchen and experience the magic of blackening with every bite.

Here's a delicious recipe that uses Catch a Fire Blackening Seasoning:

Blackened Cajun Chicken

Ingredients:

- 2 boneless, skinless chicken breasts

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- 2 tablespoons Catch a Fire Blackening Seasoning
- 1 tablespoon olive oil
- Lemon wedges (for serving)
- Fresh parsley (for garnish)

Instructions:

1. **Preheat Your Skillet:** Place a large cast-iron skillet over medium-high heat and allow it to get hot. This will ensure that you achieve a nice, charred crust on the chicken.
2. **Prepare the Chicken:** Pat the chicken breasts dry with paper towels. This helps the seasoning stick and promotes even browning.
3. **Season the Chicken:** Rub the olive oil over both sides of the chicken breasts. Then, generously coat both sides with Catch a Fire Blackening Seasoning, pressing the seasoning into the meat to adhere well.
4. **Cook the Chicken:** Carefully place the seasoned chicken breasts into the hot skillet. Cook for 5-6 minutes on each side, or until the internal temperature reaches 165°F (74°C) and the chicken is cooked through. The outside should be charred and blackened, while the inside remains juicy.
5. **Rest and Serve:** Remove the chicken from the skillet and let it rest for a few minutes. This helps the juices redistribute, making the chicken even more flavorful and tender.
6. **Garnish and Enjoy:** Serve the blackened chicken with lemon wedges and a sprinkle of fresh parsley for added brightness. Pair it with your favorite sides like rice, vegetables, or a crisp salad.

This Blackened Cajun Chicken is sure to be a hit, bringing bold flavors and a smoky charred crust to your table. Enjoy your culinary adventure with Catch a Fire Blackening Seasoning! ????

Reviews

There are yet no reviews for this product.

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