

## MORTON & BASSETT SPICES®

# *Paprika Chicken with Avocado Sauce*



- 4 boneless chicken thighs
- 1 teaspoon Morton & Bassett Onion Powder
- 1½ teaspoons Morton & Bassett Garlic Powder
- 1 teaspoon Morton & Bassett Paprika
- ½ teaspoon Morton & Bassett Fine Ground Black Pepper
- ½ teaspoon Morton & Bassett Ground Cumin
- ½ teaspoon Morton & Bassett Cayenne Pepper
- 3 tablespoons avocado oil
- 1 avocado
- 1 lemon, juiced

In a small dish, add M&B Onion Powder, 1 teaspoon M&B Garlic Powder, M&B Paprika, M&B Fine Ground Black Pepper, M&B Ground Cumin, and M&B Cayenne Pepper. Pour avocado oil over the spices and stir to create a loose paste. Fully saturate the chicken with the spice paste. Let marinate for 20 minutes. While chicken is marinating, add avocado into a food processor with lemon juice and ½ teaspoon M&B Garlic Powder. Blend until smooth. In a pan over medium heat, add avocado oil and allow to get hot. Add chicken, cooking until thoroughly cooked, flipping halfway, about 8 minutes per side. Internal temperature should be between 165°F and 175°F. On a serving platter, add chicken thighs and top each piece with the avocado sauce. Sprinkle with a pinch of M&B Fine Ground Black Pepper.

**Servings: 4 | Time: 40 minutes**



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