

CopyCat Popeyes Blackened Chicken

Ingredients

2 lbs chicken breast tenders, or boneless skinless chicken breasts sliced

4 tablespoon butter

4 tablespoons vegetable oil

Cajun Seasoning:

1 tablespoon smoked paprika

2 teaspoons salt

2 teaspoons garlic powder

1 teaspoon ground black pepper

1 teaspoon onion powder

1 teaspoon dried oregano

1 teaspoon brown sugar, optional

$\frac{1}{2}$ teaspoon chipotle powder

Directions

If you're using chicken breast slice it the long way into 2-inch wide strips.

Add the seasonings to a bowl and mix well.

Place the chicken, 2 tablespoons of the oil, and the seasoning mixture into a large bowl.

Mix until the chicken is completely coated with seasoning.

Let stand for at least 20 minutes or up to 24 hours. If you're letting it stand more than 20 minutes cover the bowl and refrigerate. You can also place in a freezer bag and freeze at this point.

Preheat the oven to 400°F. Line a sheet pan with parchment

paper or aluminum foil.

Heat the remaining 2 tablespoons of oil in a large cast iron skillet over high heat.

When the oil is hot, carefully add the chicken tenders in an even layer. Don't crowd!

Sear the tenders for 1 $\frac{1}{2}$ -2 minutes on each side working in batches. Avoid overcrowding your pan.

Once the chicken is seared transfer the pieces to the prepared pan.

Bake for 8-10 minutes or until the chicken reaches 160F.

Remove from oven.

Let stand for 10 minutes. During this time it will continue to cook to a safe 165F.

While chicken is resting add the butter to the skillet and melt it, scraping the bottom of the skillet with a spatula and stirring constantly – don't let it burn.

Brush the melted butter over the chicken tenders and serve hot.

Air Fryer:

Skip the pan searing and bake in the air fryer at 380° F for 8 to 10 minutes. Check often.