

Le' Spice Cajun Seasoning Recipe:

Grilled Cajun Chicken with Avocado lime and chili salsa



Serves 4

Ingredients

4 small chicken breast fillets
4 teaspoon of Le' Spice Cajun Seasoning
1 avocado- fleshed and cubed
2 tablespoon of lime juice
1 green chili deseeds and finely chopped
2 tablespoon of finely chopped chives

Method

Cut each breast into 3 thin escalope
Then toss in the Le' Spice Cajun Mix to lightly coat.
Set aside.
Place avocado, lime, chili and chives in a bowl.
Season with salt and pepper and stir gently to combine.
Set aside.
Heat a large fry pan over high heat and spray with oil.
Cook chicken, in 2 batches, for 3 minutes each side until cooked.
Stand for 3 minutes, and then halve each piece on an angle.
Serve chicken on salsa, and drizzle with any resting juices.

Note: [chicken can be substitute with firm white fish fillets and lamb](#)