Blackened Chicken

1 Tablespoon smoked paprika

1 Tablespoon paprika

1 Tablespoon kosher salt

2 teaspoon garlic powder

2 teaspoons onion powder

1 1/2 teaspoons pepper

1 1/2 teaspoons oregano

1 1/2 teaspoons thyme

1/2 teaspoon cayenne

4 boneless, skinless chicken breasts

1 teaspoon oil

3 Tablespoons butter

Combine paprikas, salt, garlic and onion powders, pepper, oregano, thyme and cayenne.

Place wire rack in baking sheet.  Slice each chicken breast into 3 cutlets.

Place between plastic wrap and gently pound to 1/3" thick.

Dredge each breast in spice mixture.

Heat oil and 1 T. butter in skillet.  Add 6 cutlets and cook without moving for 2 minutes.

Flip cutlets and cook 1 minute.  Transfer to wire rack.

Wipe out skillet and repeat with remaining cutlets.