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## Lemon Chicken

*Very tasty, nice presentation. Serve with rice.*

This was shown on the Today Show by Chef Ed Brown and is sure to become a family favorite.

Quantity	Ingredients	Preparation Notes
2 lbs	Boneless Chicken Breasts, cut thin (1/2 inch)	• Combine flour, salt and pepper and place in baking dish
1/2 C	Flour	• In a large skillet, melt 1/2 butter
1 tsp	Kosher Salt	• Dust the chicken in the seasoned flour, shake off excess
1 tsp	Fresh Black Pepper, ground	• Place chicken in melted butter and reduce heat so that it cooks slowly with no color. Turn after 2 minutes.
1/2 stick	Butter	• Add lemon juice and wine, simmer for 3 minutes
1/4 C	Lemon Juice	• Remove chicken to serving platter.
1/4 C	White Wine	• Add stock to pan and increase heat to high and bring to a boil.
1/2 C	Chicken or Vegetable Broth (may use water)	• Add remaining butter and simmer until reduced to half, cook 3 - 4 minutes.
16	Paper Thin Lemon Slices with skin	• Place lemon slices and parsley over chicken
1/2 Bunch	Flat Parsley, washed, dried, chopped	• Pour sauce over chicken and serve.