

Lemon Chicken

- ¼ cup of olive oil
- 3 Tbsp. minced garlic
- 1/3 cup dry white wine
- 1 Tbsp. grated lemon zest
- 2 Tbsp. fresh lemon juice
- 8 thinly sliced lemon slices
- 1 ½ tsp. dried oregano
- 1 tsp. dried thyme
- Salt & Pepper to taste
- 4 boneless-skinless chicken breasts

Method: Pre-heat oven to 400 degrees. Warm the olive oil in a small sauce pan over medium-low heat. Add garlic. Cook @ 1 minute but DO NOT BROWN. Turn-off heat and add wine, zest, lemon juice, oregano & thyme. Place chicken dried in a baking dish. Pour sauce over chicken and lift chicken to allow the sauce under chicken. Generously salt and pepper chicken. Top each breast with two lemon slices. Bake 30 – 40 minutes until done. Rest @ 10 minutes under foil and serve with pan juices.

This is an adaptation of a recipe by Ina Garten.