

CREAMY LEMON CHICKEN

Equipment

None

Ingredients

1	lb	chicken breast, thinly sliced
1/2	tsp	salt
1/2	tsp	pepper
1	tbsp	olive oil
1	cup	chicken broth
1	tbsp	lemon juice
3	clove	garlic, minced
2	tbsp	butter
1/4	cup	heavy cream
1	tbsp	dill



Directions

- Season chicken on both sides with salt and pepper
- Heat large, heavy bottomed skillet over medium heat. Add the oil and heat until shimmering.
- Add chicken to skillet and cook until brown on each side and cooked through, about 8 minutes total. Remove chicken to plate and set aside.
- Add chicken broth to pan and whisk to deglaze pan. Add lemon juice and garlic to pan and bring to boil over medium heat.
- Allow chicken stock to reduce by half, about 10 minutes.
- Whisk butter and cream into chicken stock until butter has melted and mixture is smooth and creamy.
- Return chicken to skillet and sprinkle with fresh dill. Cook for 1 minute to rewarm chicken.
- Serve immediately.