



Chicken with Roasted Lemons

Makes: 4 servings

Prep Time: 10 minutes Cook Time: 40 minutes

Total Time: 50 minutes

Roasted Lemons:

- 12 thin lemon slices (from 2 lemons)
- Olive oil

Chicken:

- 4 large skinless boneless chicken breast halves
- All purpose flour
- 5 tbsp olive oil
- 1/2 cup sliced pitted green Sicilian olives or other brine-cured green olives
- 2 tbsp drained capers
- 1 & 1/2 cups chicken stock or canned low-salt chicken broth
- 1/4 cup (1/2 stick) butter, cut into 4 pieces
- 3 tbsp chopped fresh parsley

For Roasted Lemons:

Preheat oven to 325°F. Line baking sheet with parchment paper. Arrange lemon slices in single layer on prepared sheet. Brush lemon slices with olive oil; sprinkle lightly with salt. Roast until slightly dry and beginning to brown around edges, about 25 minutes. (Lemons can be made 1 day ahead. Transfer to container. Cover; chill.)

For Chicken:

Sprinkle chicken with salt and pepper. Dredge chicken in flour to coat both sides; shake off excess. Heat 5 tablespoons oil in heavy large skillet over high heat. Add chicken and cook until golden brown, about 3 minutes per side. Stir in olives and capers. Add stock and bring to boil, scraping up browned bits from bottom of skillet. Boil until liquid is reduced to syrup consistency, turning chicken over after 3 minutes, about 5 minutes.

Add butter, roasted lemon slices, and 2 tablespoons parsley; simmer until butter melts and chicken is cooked through, about 2 minutes. Season with salt and pepper. Transfer to platter. Sprinkle with remaining 1 tablespoon parsley.

Recipe from Bon Appetit