

Honey Lemon Chicken

Serves 4

Sally modified the Lemon Chicken recipe from *myrecipes* by adding honey. The addition of honey makes all the difference.



Ingredients:

- Two large chicken breasts
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1/4 cup flour
- 2 Tbsp. butter (divided)
- 1 Tbsp. olive oil (divided)
- 1/4 tsp. chicken broth concentrate (Better than Bullion)
- 2 Tbsp. lemon juice
- 1 Tbsp. honey
- 4 lemon slices (divided)
- 2 Tbsp. chopped parsley

Equipment:

- Mallet
- Wax paper
- Fry pan

Honey Lemon Chicken:

☑	Directions	Time (min)
	Slice chicken breasts into thinner halves and then into 4 pieces per breast.	2
	On a cutting board, cover chicken with wax paper and pound thin using a mallet. Repeat for each piece	10
	In a bowl, combine 2 1/2 Tbsp. flour with 1/2 tsp. salt and 1/8 tsp. pepper	2
	Chop 2 Tbsp. parsley	1
	Dredge chicken pieces in the flour and pat to remove excess flour	2
	Slice lemon in half. Squeeze juice from one half and slice the other half.	2
	Combine 1/8 tsp. chicken bouillon with 2 Tbsp. water	1
	In a large fry pan, melt 1 Tbsp. butter with 1 Tbsp. olive oil over medium heat	1
	Fry several pieces of chicken at a time, until golden brown. Add butter and olive oil as needed.	6
	Transfer chicken to a serving platter and place in a warming drawer or warm oven	1
	Deglaze pan with 1/4 cup chicken broth and 2 Tbsp. lemon juice. Simmer to thicken.	2
	Add 4 lemon slices	1
	Remove skillet from heat. Add 1 Tbsp. butter and 1 Tbsp. parsley.	1
	Melt butter and add 1 Tbsp. honey. Taste. Add more honey to taste.	1
	Return chicken to pan, heat, and serve. Garnish with 1 Tbsp. parsley if desired	1
	Total	31