

The McCutchen House
L E M O N C H I C K E N

INGREDIENTS

¼ cup flour
1 tspn. salt
1 tspn. black pepper
4 each boneless chicken breasts
¼ cup olive oil
2 cups chicken broth
¼ cup lemon juice
1 each orange
½ bunch fresh chives, sliced

This recipe serves four people and can be served over rice or pasta.

DIRECTIONS

In a small mixing bowl, combine the flour, salt and pepper. Dredge the chicken in the flour, shaking off any excess.

In a medium sauté pan, heat the olive oil over medium heat. Add the chicken to the pan and sauté both sides for 5 minutes, or until golden brown.

Drain off any excess oil and then add the broth, lemon juice, and the juice of the orange. Bring the sauce to a boil, and then reduce to a low simmer.

Allow the sauce to reduce by half. Remove the chicken and add the chives to the sauce.

Pour the sauce over the chicken and serve immediately.