



Noreen's Kitchen

Creamy Lemon Pepper Chicken

Ingredients

2 pounds chicken cutlets	1 medium onion, sliced
2 tablespoons olive oil	3 cloves garlic, minced
2 tablespoons butter	Juice of 1 lemon
2 tablespoons lemon pepper seasoning	2 cups chicken stock
1 teaspoon salt	1 cup heavy cream

Step by Step Instructions

Sprinkle chicken breasts with salt and lemon pepper seasoning on one side.

Heat butter and olive oil in a large, heavy bottomed skillet over medium high heat.

Place chicken cutlets, seasoned side down into the skillet. Season the upturned side with salt and lemon pepper. Cook chicken on first side for 4 minutes, then flip and cook for an additional 4 minutes or until the juices of the chicken run clear. Remove from pan and set aside.

Add onion and garlic to the skillet, sauté' for just a minute and then add chicken stock and lemon juice. Stir well to combine. Add heavy cream and bring to a simmer.

Return chicken to the skillet and turn to coat. Reduce heat to medium and bring to a simmer. Allow to simmer for 5 to 10 minutes until sauce is slightly reduced and thickened and coats the back of a spoon.

Turn heat off and allow to rest for 5 minutes before serving.

Serving suggestions would include angel hair pasta, wild or white rice or a blended rice, steamed veggies or a green salad. We enjoyed this with baked spaghetti squash instead of a starch and green salad.

Leftovers should be stored in an airtight container in the refrigerator and eaten within 5 days. This dish is not recommended for freezer banking due to the heavy cream.