



Noreen's Kitchen

Lemon Skillet Chicken

Ingredients

2 lb boneless skinless chicken breast	1 pound Crimini mushrooms
2 tablespoons olive oil, divided	1 pound fresh asparagus, trimmed
2 teaspoons all purpose chicken seasoning	1 cup loosely packed parsley, chopped
2 pounds baby red potatoes, halved	2 lemons, sliced
2 teaspoons fresh thyme	1/2 cup chicken stock (optional)

Step by Step Instructions

Preheat oven to 375 degrees

Place potatoes into a pot of cold water and set over medium high heat. Bring to a boil and cook for 12 minutes. Drain and rinse. Set aside.

Season chicken liberally on both sides.

Heat 1 tablespoon of olive oil in a heavy, oven proof skillet. Place chicken, pretty side down into the hot skillet. Cook for 5 minutes per side until nicely browned. Remove from skillet and set aside.

Deglaze the pan with a bit of chicken stock to remove the fond from the bottom of the pan. Add remaining olive oil to the hot pan.

Place potatoes, cut side down into the pan, arranging them to fit.

Sprinkle fresh thyme on top of the potatoes.

Place mushrooms on top of the potatoes in an even layer.

Add half of the parsley on top of the mushrooms

Arrange lemons on top of the mushrooms around the outer edge of the pan.

Place the chicken back into the pan on top of the lemons.

Arrange asparagus around the chicken.

If you like your potatoes softer, add 1/2 cup of chicken stock to the pan. If you like them crispy, leave it out.

Sprinkle remaining parsley on top of everything.

Bake for 30 minutes or until chicken is cooked all the way, the asparagus is roasted, tender crisp and the potatoes are tender when pierced with a fork.

Remove from oven and allow to cool for 10 minutes before serving.

I sliced the chicken breasts into manageable portions before serving.

Leftovers should be kept in an airtight container and eaten within a week.

Enjoy!