

Simple Lemon Herb Chicken

Jacob · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

2

Description

This lemonherb chicken is a simple quick and delicious dish All you need are a few herbs a lemon and of course the chicken The amount of spices is completely up to you You can add more or less according to your taste

Ingredients

- - 2 (5 ounce) skinless
- boneless chicken breast halves - 1 medium lemon
- juiced
- divided - salt and freshly ground black pepper to taste - 1 tablespoon olive oil - 1 pinch dried oregano - 2 sprigs fresh parsley
- chopped
- for garnish

Instructions

1. Place chicken in a bowl; pour 1/2 of the lemon juice over chicken and season with salt. Heat olive oil in a medium skillet over medium-low heat. Place chicken into hot oil. Add remaining lemon juice and oregano; season with black pepper. Cook chicken until golden brown and the juices run clear
2. 5 to 10 minutes per side. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Garnish chicken with parsley to serve. Simple Lemon-Herb Chicken . Allrecipes
Editor's Note: Please note the differences in ingredient amounts
3. yield
4. and method when using the magazine version of this recipe.