

Katie Couric's Lemon Chicken

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Ingredients:

4 boneless, skinless chicken breasts
2 tablespoons butter
2 tablespoons olive oil
3 tablespoons flour
3 cups chicken broth
Juice of 2 lemons
Salt and pepper to taste

Directions:

Pound chicken breasts with meat mallet to a uniform thickness. Dredge lightly in flour, shaking off the excess.

In a large sauté pan, over medium heat, melt butter and oil until it sizzles. Add chicken breasts and sauté, turning once or twice until cooked through and juices run clear. Remove chicken and set aside.

Add lemon juice to the chicken stock and whisk into sauté pan.

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Directions:

Whisk in flour and cook for one minute until the mixture boils. Reduce heat to a simmer and return chicken to pan to heat through thickening sauce to desired consistency. Season to taste with salt and ground white pepper.

Serve the chicken over a bed of Basmati rice and spoon the sauce over the chicken. Serves 4.