

LEMON CHICKEN

Note this is not the Chinese lemon chicken...But rather, this recipe is called 'lemon chicken' because it is indeed very lemony chicken.

Ingredients:

- 3 pack large chicken breast
- 3 large lemons
- 5 clove garlic, lemons
- 4 tablespoons chicken soup mix
- 1 tablespoon olive oil



Instructions:

- (1) Fully zest all 3 lemons (basically down to the inside). Then slice lemons in half and juice. Set juice aside for later.
- (2) Cut chicken breasts into small-ish bite-sized pieces. Coat a large pan with olive oil and put chicken, lemon zest, and garlic into the pan. Cook on med-high until chicken is *just* cooked through.
- (3) Mix chicken soup mix into the lemon juice. Pour the lemon juice and equal parts water¹ into the pan and heat to a boil.
- (4) Turn burner down to low and let simmer for about 30 minutes. Serve with pasta or rice.

¹That is, if you have 1 cup of lemon juice, then also pour 1 cup water.