

Lemon Chicken

Ingredients:

- 4 boneless chicken breasts (roughly 2.5 lbs.)
- ½ c. olive oil
- 2 tsp. oregano, dried
- 2 tsp. thyme, dried
- 2 tsp. garlic powder
- 2 tsp. salt, divided
- ½ tsp. black pepper
- ½ c. dry white wine
- 1 Tbsp. minced garlic (approximately 6 cloves)
- 1 Tbsp. lemon zest (2 lemons)
- 2 Tbsp. lemon juice (freshly squeezed)
- 1 Tbsp. brown sugar
- 1 lemon, cut into 6 slices, optional

Directions:

1. Preheat oven to 400°F.
2. Pat chicken dry and place breasts in a 9" x 13" baking dish.
3. In small bowl, stir in olive oil, oregano, thyme, garlic powder, 1 teaspoon salt, and black pepper to create a thick marinade sauce/paste. Coat the chicken breast with the marinade.
4. Using the same bowl mix together the white wine, garlic, lemon zest, lemon juice, sugar and remaining 1 teaspoon of salt. Pour over chicken breast.
5. If using, nestle the lemon slices between the chicken. Bake for 15 minutes, baste the chicken with the pan juice, bake for another 15 minutes or until the internal temperature of the chicken reads 165°F.