

Baked Lemon Chicken



Ingredients:

- 5 boneless, skinless chicken breasts
- 1 large onion, thinly sliced
- 1 1/2 cups chicken stock or water
- 1/4 cup lemon juice
- 1 lemon, seeds removed, sliced into 10 slices
- 2 cloves of garlic, minced

Directions:

1. In a bowl combine salt, pepper, garlic, and thyme.
2. Lay chicken pieces into an 11x13 baking pan. Sprinkle seasonings over chicken.
3. Combine onions, stock, and lemon juice in a sauce pan. Heat to a boil.
4. Pour hot lemon mixture around chicken. Top each chicken piece with a lemon slice.
5. Bake for 30 minutes at 400 F until golden brown and juices are clear.

Makes 5 servings



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