**LEMON CHICKEN WITH POTATOES**

Ingredients

•2 Tbsp.  oil

•3- lb. chicken, cut into serving pieces

•1 medium onion, thinly sliced

•3 cloves garlic, finely chopped

•1-1/2 lbs. all-purpose potatoes, cut into chunks

•2 cups fat-free, low-sodium chicken broth

•1/2 cup lemon juice

•Peel of 2 lemons, chopped

•3 Tbsp. finely chopped fresh parsley

•8 cups frozen broccoli florets, steamed

Directions

1.Heat 1 tablespoon olive oil in a large nonstick skillet over medium-high heat and brown chicken; remove chicken and set aside.

2.Cook onion and 2 cloves garlic in same skillet over medium heat, stirring occasionally, until onion is tender, about 3 minutes. Stir in potatoes, chicken broth and lemon juice and bring to a boil. Return chicken to skillet. Reduce heat and simmer covered until chicken is thoroughly cooked, about 25 minutes.

3.Remove chicken to serving platter and keep warm. Continue to cook potato mixture over medium-high heat until mixture is slightly thickened, about 10 minutes.

4.Meanwhile, combine lemon peel, remaining clove garlic, remaining 1 tablespoon olive oil and parsley. Season, if desired, with salt.

5.To serve, spoon potato mixture over chicken and serve with lemon-garlic mixture, and broccoli on the side.

ENJOY