Lemon Chicken



Recipe

Heat the oven to 400 degrees F.

Pat the chicken breasts dry and place them in a 9×13 baking dish. In a small bowl, mix the olive oil, oregano, thyme, garlic powder, 1 teaspoon salt and pepper to create a thick marinade/paste. Coat the chicken breast with seasoning paste.

Using the same bowl mix together the white wine, garlic, lemon zest, lemon juice, brown sugar and remaining 1 teaspoon salt. Pour over chicken breast.

Ingredients With Measurements

- 4 boneless chicken breasts (roughly 2.5 lbs)
- ¼ cup olive oil
- 2 teaspoon oregano, dried
- 2 teaspoon thyme, dried
- 2 teaspoon garlic powder
- 2 teaspoon salt, divided
- ½ teaspoon black pepper
- ½ cup dry white wine, such as Sauvignon Blanc, Pinot Grigio or Pinot Gris
- 2 tablespoon minced garlic (6 cloves)
- 1 tablespoon lemon zest (2 lemons)
- 2 tablespoon lemon juice, freshly squeezed
- 1 tablespoon brown sugar
- 1 lemon

Ingredients Without Measurements

Chicken Breasts	Olive Oil	Dried Oregano
Dried Thyme	Garlic Powder	Salt
Pepper	White Whine	Garlic
Lemon Zest	Lemon Juice	Brown Sugar