

Lemon Pepper Chicken

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YIELDS:

4 serving(s)

PREP TIME:

15 mins

TOTAL TIME:

45 mins

CAL/SERV:

329

Ingredients

SAVE
TO MY
RECIPES

1/2 c. all-purpose flour

1 **tbsp.** lemon pepper seasoning

1 **tsp.** kosher salt

2 lemons, divided

1 **lb.** boneless skinless chicken
breasts, halved

2 **tbsp.** extra-virgin olive oil

1/2 c. Chicken broth [Swanson
Chicken Broth](#)

2 **tbsp.** butter

2 cloves garlic, minced

Freshly chopped parsley, for
garnish

[See All Nutritional
Information](#)

Directions

FOR OVEN

Step 1

Preheat oven to 400°. In a medium bowl, whisk together flour, lemon pepper, salt, and zest of 1 lemon. Toss chicken breasts in the flour mixture until fully coated. Slice remaining lemon into thin rounds.

Step 2

In a large ovenproof skillet over medium-high heat, heat oil. Add chicken in a single layer and cook until golden on bottom, about 5 minutes, then flip chicken breasts.

Step 3

To skillet, add broth, butter, garlic, and lemon slices and bake until chicken is cooked through and sauce has reduced slightly, about 5 minutes.

Step 4

Spoon sauce on top of chicken and garnish with parsley.

FOR STOVETOP

Step 1

In a medium bowl, whisk together flour, lemon pepper, salt, and zest of 1 lemon. Toss chicken breasts in the flour mixture until fully coated. Slice remaining lemon into thin rounds.

Step 2

In a large ovenproof skillet over medium-high heat, heat oil. Add chicken in a single layer and cook until golden on bottom, about 5 minutes, then flip chicken breasts.

Step 3

To skillet, add broth, butter, garlic, and lemon slices and cook until chicken is cooked through and sauce has reduced slightly, 3 minutes.

Step 4

Spoon sauce on top of chicken and garnish with parsley.