

Lemon Herb Chicken

Ingredients:

2 skinless, boneless chicken breast halves
1 lemon
1 tablespoon olive oil
1 pinch dried oregano
Salt and pepper for taste
2 sprigs fresh parsley for garnish

Directions:

Cut lemon in half, and squeeze juice from 1/2 lemon on chicken. Season with salt to taste. Let sit while you heat oil in a small skillet over medium low heat.

When oil is hot, put chicken in skillet. As you sauté chicken, add juice from other 1/2 lemon, pepper to taste, and oregano. Sauté for 5 to 10 minutes each side, or until juices run clear. Serve with parsley for garnish.

<http://allrecipes.com/Recipe/Simple-Lemon-Herb-Chicken/Detail.aspx?evt19=1>

Happy New Year!

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