

Wine(y) Lemon Chicken

EVOO

2 lemons, sliced

2 large boneless, skinless chicken breasts

Kosher salt

Freshly ground black pepper

3 garlic cloves, minced or pressed

1/4 cup dry white wine (Chardonnay)

1 pinch dried oregano

1 pinch dried thyme

In a Dutch oven or oven-proof dish with a lid, pour in about 2 tbs. EVOO and layer on some sliced lemons. Generously season chicken breast on both sides with Kosher salt and black pepper. Place chicken on top of lemon slices. Sprinkle on minced garlic. Pour about 1/4 cup dry white wine over the chicken breasts and drizzle on about 1 more tbs. EVOO. Sprinkle on a healthy pinch of dried oregano and dried thyme. Top with more sliced lemons. Cover and bake at 350 for 45 minutes or until chicken is cooked through.



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