

Lemon Chicken

Leslye Arian

4 half chicken breasts
1 c fresh lemon juice
1 egg
2 c matzah meal
2 tsp salt, 2 tsp. garlic powder, 2 tsp paprika
1.5 tsp black pepper
Olive oil for frying
Zest of one lemon
1 tbs brown sugar
½ cup chicken stock
2 tsp lemon extract
Thin slices of lemon

Directions:

Combine chicken with lemon juice and marinate several hours or overnite.

Dry chicken, mix egg, dip chicken in egg.

Combine meal, spices in plastic bag. Dredge chicken in meal mixture.

Refrigerate chicken for at least ½ hour (so that meal sticks to chicken).

Heat oil HOT in pan, fry chicken until meal sticks to chicken.

Place chicken in baking dish. Do not overlap.

Sprinkle with zest and brown sugar

Mix stock with extract and pour around chicken (not over chicken).

Place thin slice of lemon on each piece chicken.

Bake 350 for ½ hour