Lemon Chicken

Serves: **6**
Prep Time: **5 min**
Cook Time: **30 min**

Ingredients

4 boneless, skinless chicken breasts (about 2 ½ pounds)

¼ cup extra-virgin olive oil

1½ teaspoons dried oregano

1½ teaspoons dried thyme

1½ teaspoons garlic powder

1½ teaspoons kosher salt, divided

¼ teaspoon freshly cracked black pepper

½ cup dry white wine, such as Sauvignon Blanc, Pinot Grigio or Pinot Gris

2 tablespoons minced garlic (from 6 cloves)

2 teaspoons freshly grated lemon zest

2 tablespoons fresh lemon juice (from 1 lemon)

1 tablespoon brown sugar

1 lemon, cut into 6 slices (optional)

Minced flat leaf parsley, for serving, optional

Method

1. Preheat the oven to 400°F with a rack in the center position.

2. Pat the chicken dry and place them in a 9x13-inch baking dish.

3. In a small bowl, combine the olive oil, oregano, thyme, garlic powder, 1 teaspoon of the salt, and pepper. Coat the chicken all over with the mixture.

4. In the same bowl, mix together the wine, garlic, lemon zest, lemon juice, brown sugar, and remaining ½ teaspoon of the salt. Pour the sauce over chicken and nestle the lemon slices in between the breasts if using.

5. Bake for 15 minutes, then remove the dish from the oven and baste the chicken with the juices. Return the dish to the oven and bake for another 15 minutes, or until the internal temperature of the chicken reaches 165°F on an instant-read thermometer.

6. Serve chicken family-style, sprinkled with parsley, if using.