



### **Italian Style Lemon Chicken**

8 chicken thighs

Granulated Garlic

Herbes de Provence

5 cloves fresh garlic chopped fine

1 .5 large Vidalia onions

12 red bliss potatoes

½ table spoon fresh chopped thyme

3 cups chicken broth

6 fresh lemons

3 tbsp cornstarch

¼ cup water

### **Method of preparation**

1) Place large sauté pan on high heat

- 2) Pat dry chicken thighs, add salt and pepper, granulated garlic and herbes de Provence to both sides of chicken thighs
- 3) Add oil to sauté pan and add chicken skin side down
- 4) Sear chicken till golden brown, flip over and sear to golden brown
- 5) While chicken is cooking, cut potatoes in half and slice the onions
- 6) Remove chicken from pan and set aside
- 7) Add onions, potatoes and garlic to pan
- 8) Sauté till onions soften and add chicken broth and juice of 5 lemons
- 9) When broth comes up to a boil, add thyme, salt and pepper to taste for the broth
- 10) In a small bowl, add water and cornstarch and mix till smooth, whisk into boiling broth but add a little at a time until liquid is slightly thickened
- 11) Add chicken back to the broth
- 12) Slice thin round slices of the last lemon and place on top of each chicken thigh
- 13) Place into a preheated oven at 350 for 30 to 45 minutes