



## **CHICKEN WITH LEMON-BASIL SAUCE**

- 3 T. olive oil
- 4 skinless boneless chicken breast halves
- 3 T. fresh lemon juice
- 4 garlic cloves, chopped
- 1 tsp. grated lemon peel
- 1 c. canned low-salt chicken broth
- ½ c. chopped fresh basil or 1T. dried

Heat olive oil in heavy large skillet over medium-high heat. Sprinkle chicken with salt and pepper. Add chicken to skillet and sauté until brown and cooked through, about 5 minutes Per side. Transfer chicken to platter; tent with foil. Add lemon juice, garlic and lemon peel to same skillet. Stir over medium-high heat until fragrant, about 30 seconds. Add chicken broth; boil until reduced to sauce consistency, about 8 minutes. Mix basil into sauce. Season to taste with salt and pepper. Spoon sauce over chicken and serve. Makes 4 servings.