



Olive on Tap Lemon Pepper Chicken with a Lemon Butter Olive Oil Sauce

Chicken that gets coated in lemon pepper seasoning and is baked to tender and juicy perfection. The Lemon Butter Olive Oil sauce is absolutely incredible!

INGREDIENTS: 4 thigh chicken (chicken breasts can also work)
2 Tablespoons Lemon Pepper Seasoning * 1/4 cup **Olive on Tap
Lemon Butter Olive Oil** * 1/2 cup chicken broth * 3 garlic cloves
minced * Juice of one lemon

Preheat oven to 375 degrees. Season the chicken thighs with the lemon pepper seasoning. Bake on a greased baking sheet for 15-20 minutes or until completely cooked throughout. Broil the last couple of minutes to get the crisp tops. In a medium skillet add the butter and cook over medium high heat. Continue to whisk for a few minutes until the butter starts to become frothy and brown. Add in the chicken broth, garlic, and juice of one lemon. Add the chicken thighs to the skillet and coat in the sauce. Let simmer for a couple of minutes before serving. This is great served over rice with the brown butter lemon garlic sauce drizzled on top! Yum!