

Chicken Francaise

By Manouch

- 2 skinless, boneless chicken breasts
- ½ cup chicken stock
- All-purpose flour
- 4 tbsp butter
- 4 tbsp cooking oil
- 3 eggs
- Lemon juice to taste
- Salt & pepper to taste
- Parsley (fresh or flakes) to garnish

Butterfly chicken breasts. Cut in half and pound it to even thickness;

Melt 2 tablespoons butter and 4 tablespoons of cooking oil in a large skillet on medium heat;

Whisk eggs in a bowl. Dredge chicken breasts in flour, then dip each breast on both sides into whisked eggs and place them into skillet until browned on both sides;

Remove chicken from skillet onto plate;

Add 2 tablespoons of butter to pan, melt and mix in 3 tablespoons of flour. Pour chicken stock into skillet, mix and scrape browned bits from pan;

Add about 1/3 cup of lemon juice or fresh squeezed lemon juice to skillet. Return chicken to skillet and simmer for 3 minutes. Turn chicken over and simmer for 5 more minutes;

Remove chicken and sauce to plate and garnish with parsley and sliced lemon as desired. This dish could be served over pasta or rice.

Serves 4 people