



————— PAN-ROASTED CHICKEN WITH LEMON BUTTER SAUCE —————

Servings: 4

Meal times with my family is always a great time.

And when the food is even better it keeps us all at the table having great conversations. This is one of those dishes that keeps me in my seat, eager to eat more, listen more and laugh. And if you don't like chicken (or want a change of taste) you can use turkey, pork chops, or a nice sliced pork loin.

INGREDIENTS:

150gm	SCS Unsalted Butter (Diced)
4	Chicken Breasts (Skin on)
1 pkt	Lee Kum Kee Lemon Sauce
4 tbsps	Water
1	Zest of Lemon
1 tsp	Chives (Chopped)
2 tbsps	GOURMET Extra Virgin Olive Oil

Salt & Pepper (To taste)

1. Season the chicken with salt and pepper and leave aside for a few minutes.
2. Prepare the sauce: In a sauce pot add in the lemon sauce and water.
3. Heat and reduce by half.
4. Lower the heat and slowly whisk in half the butter a little at a time.
5. Once the sauce has thickened and emulsified, do not boil.
6. Add in the lemon zest and chopped chives. Season to taste.
7. Prepare Pan Roasting Chicken: Pre-heat a frying pan till smoking.
8. Put in the olive oil with a little of the butter.
9. Add the chicken breast skin side down and cook for 3 to 4 minutes till golden brown. Do not crowd the pan.
10. Turn the chicken over, lower the heat and add in the remaining butter. Cook for a further 3 to 4 minutes.
11. Remove from the pan and let rest for a few minutes.
12. Slice thinly and evenly and spoon the warm sauce all around.