



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Creamy Lemon Parmesan Chicken**

**Serves 3**

#### Ingredients

1/2 c. all-purpose flour  
3/4 c. freshly grated Parmesan, divided  
1 tsp. garlic powder  
Zest of 1/2 lemon  
Kosher salt  
Freshly ground black pepper  
3 boneless skinless chicken breasts  
2 tbsp. extra-virgin olive oil  
1 tbsp. butter  
2 cloves garlic, minced  
2 c. baby spinach  
1 c. heavy cream  
2/3 c. low-sodium chicken broth  
1 lemon, sliced in rounds and halved  
1/4 c. thinly sliced fresh basil

#### Instructions:

On a large plate, combine flour with 1/4 cup Parmesan, garlic powder, and lemon zest. Season generously with salt and pepper and mix thoroughly with a fork. Dredge each chicken breast on all sides with flour mixture. Set aside.

In a large skillet over medium-high heat, heat oil until shimmering but not smoking. Add chicken and sear until golden, 6 minutes. Flip and cook until opposite side is golden, around 6 minutes more. Remove from pan and set aside.

Turn heat down to medium and add butter to pan. When butter is melted add garlic and cook until fragrant, about 1 minute. Add spinach and cook until wilted, 1 to 2 minutes. Add chicken broth, cream, and remaining 1/2 cup Parmesan and season with more salt and pepper. Stir to combine. Add lemon slices and bring to a simmer and cook until thickened slightly, 3 to 4 minutes. Return chicken to skillet and simmer until chicken is cooked through, 5 to 6 minutes more.

When chicken is cooked, remove skillet from heat and garnish with basil before serving.

***Credit: delish.com***