



Double Lemon Chicken

Courtesy of chef Megan Barone



Total Time: 15 minutes

Prep time: 10 minutes

Cook time: 5 minutes

Serves: 4

Ingredients

4 chicken breasts, sliced thin

1/3 cup **Casina Rossa Sicilian
Lemon Olive Oil**

2-3 Tsp **Ritrovo Selections
Organic Citrus Balsamic**

2 Tbsp **Ultimo Forno Durum
Wheat Flour**

Piran Sea Salt to taste

Directions

Dredge chicken breast in flour, set aside.

Heat lemon olive oil over high heat until very hot.

Add chicken breasts and cook on one side until firm, then quickly flip to just cook through.

Turn off heat, allow to rest for a minute then finish with Ritrovo Selections Organic Citrus Balsamic Vinegar and salt to taste.

Serve hot.

Buon Appetito!