One-Pan Lemon Chicken

Chicken, green beans and tomatoes in a gentle lemon cream sauce.



SERVES
4

PREP
15 min

COOK / ASSEMBLY
25 min

Ingredients

4 small boneless skinless chicken breasts (about 1 1/2 lb), pounded to even 3/4-inch thickness

1 tsp Italian seasoning

1/2 tsp kosher salt

1/4 tsp black pepper

1 tbsp olive oil

1 tbsp butter

3 garlic cloves, minced

3/4 cup low-sodium chicken broth

1/2 cup heavy cream

1 lemon, half juiced and half sliced

10 oz trimmed green beans

1 cup cherry tomatoes

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How to Make It

1. Season chicken with Italian seasoning, salt and pepper. Heat oil over medium-high heat and brown chicken 3-4 minutes per side. Transfer to a plate; it will finish in the sauce.

2. Reduce heat to medium. Melt butter, stir garlic 30 seconds, then add broth and scrape the pan. Stir in cream and 1 tbsp lemon juice.

3. Return chicken and juices. Add green beans, tomatoes and lemon slices. Cover and simmer gently 8-12 minutes, until chicken reaches 165 F and beans are tender.

4. Uncover and simmer a few minutes if needed to thicken the sauce. Season and serve.

Jane's Note

Keep the sauce at a gentle simmer, and check each chicken breast with a thermometer.

Serving & Storage

Refrigerate leftovers promptly in shallow, covered containers for up to 3-4 days. Reheat cooked leftovers to 165 F. Keep fresh toppings separate.