

### **Nora Ephron's Lemon Chicken**

Boneless, skinless chicken breast  
milk  
flour  
salt  
pepper  
Italian seasoning  
olive oil  
lemon juice

Slice the breasts into pieces about the same size as the tenderloin...usually about 1" thick by the length of the breast. Place the chicken in a dish with the milk and mix up the flour, salt, pepper, and a dash of Italian seasoning in a plastic bag, shake it about to mix it up.

Take 2 pieces of chicken from the milk bath and put them into the bag and shake to coat them with the flour. remove them and place them on a clean dry surface near your stove. Continue to do this until all your chicken is coated.

Heat a large skillet on medium heat for a minute or two. Add olive oil until it is about 1/3 of an inch deep in the skillet. Let it heat but keep your eye on it. You don't want it to overheat and smoke. Test to see if its ready by sticking the tip of a piece of chicken in it. If it sizzles and bubbles it's ready.

Using tongs gently place the chicken in the pan. Let them cook on one side until golden brown and then gently turn them and continue to cook. Once they are completely golden brown pour the lemon juice. I use about 1 lemon per breast. The chicken may spatter so if you have a spatter screen you should use it. Let it cook down for 3 to 5 minutes and then serve.