

Lemon Garlic Chicken

1 LB. CHICKEN CUTLETS (SKINLESS, BONELESS)

SALT

PEPPER

OREGANO

1/4 CUP BUTTER

1/4 CUP OLIVE OIL

JUICE OF ONE LEMON

1 C. WATER

2 GARLIC CLOVES, PRESSED

Season chicken with salt, pepper, and oregano. Fry in butter and olive oil until brown on both sides.

Remove.

CROCKPOT: Place chicken in bottom of crockpot. Add lemon juice to water and deglaze the pan. Add garlic and simmer for 1 minute. Pour the juice over chicken. Cook 2.5 hours on high or 5-6 hours on low. Baste chicken with juices when serving.

OVEN: Place chicken in a baking dish. Add lemon juice to water and deglaze the pan. Add garlic and simmer 1 minute. Pour juice over chicken and bake at 350 degrees for 30-35 minutes. Baste chicken with juices when serving.

Chicken must reach 165-degrees before it is considered done. Enjoy with rice, or potatoes.