



*RECIPE*

## HERB CHICKEN WITH LEMON CREAM SAUCE

**Ingredients**

*Serves 8-10*

- 1 tablespoon **Morgenster Lemon Extra Virgin Olive Oil**
- 1 tablespoon Dijon mustard
- Zest of 1 lemon
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried rosemary
- Kosher salt and freshly ground black pepper, to taste
- 8 bone-in, skin-on chicken thighs
- 2 tablespoons unsalted butter

**For the lemon Cream sauce**

- 2 cloves garlic, minced
- 1/4 teaspoon red pepper flakes, or more, to taste
- 1/2 cup chicken broth
- 1/2 cup heavy cream
- Juice of 1 lemon
- 1/2 teaspoon dried basil
- Kosher salt and freshly ground black pepper, to taste



### **Directions**

1. Preheat oven to 400 degrees F.
2. In a small bowl, combine olive oil, mustard, lemon zest, thyme and rosemary; season with salt and pepper, to taste. Using your fingers or a brush, work the mixture onto both sides of the chicken.
3. Melt butter in a large oven-proof skillet over medium high heat. Add chicken, skin-side down, and sear both sides until golden brown, about 2-3 minutes per side; drain excess fat, reserving 1 tablespoon, and set aside.
4. Add garlic and red pepper flakes to the skillet, and cook, stirring frequently, until fragrant, about 1-2 minutes. Stir in chicken broth, heavy cream, lemon juice and basil; season with salt and pepper, to taste
5. Bring to a boil; reduce heat and simmer until slightly thickened, about 3-5 minutes. Return chicken to the skillet.
6. Place into oven and roast until completely cooked through, reaching an internal temperature of 165 degrees F, about 25-30 minutes.
7. Serve immediately.