

# Lemon Chicken

1 lemon, thinly sliced  
4 chicken breast halves with bone  
3 tablespoons melted butter or margarine  
3 tablespoons lemon juice (about 1 lemon)  
1/4 teaspoon salt  
1/2 teaspoon pepper  
1/4 teaspoon garlic powder  
1/2 teaspoons parsley flakes, optional

- Preheat oven to 375 degrees. Arrange all but 4 of the lemon slices in bottom of a baking dish. Place chicken breasts on top of lemon slices.
- Combine melted butter or margarine and lemon juice in a bowl and pour over chicken. Combine salt, pepper, garlic powder and parsley flakes and sprinkle over chicken.
- Top each chicken breast with a slice of lemon. Bake 30-35 minutes or until chicken is tender. Makes 4 servings.

## Selection and Storage

### Lemons & Limes

Select smooth, fine-textured skin and fruit that is heavy for its size. Refrigerate and use limes within 2 weeks, lemons within 1 month.