

# CopyCat Olive Garden Pollo Limone

## Ingredients

4 chicken breasts, boneless skinless  
¼ cup flour  
1 1/2 tbsp olive oil  
1/4 cup green onions, finely chopped  
2 garlic cloves, minced  
1/2 cup chicken broth  
1/4 cup dry white wine  
2 tbsp lemon juice, fresh  
2 tbsp parsley, fresh, chopped  
1 tbsp lemon peel, grated  
salt and pepper

## Directions

Place flour in a bowl.

Heat 1 tsp. oil in a nonstick skillet over high heat.

Lightly coat chicken with flour and transfer to skillet and cook until brown and cooked through, about 2 minutes per side.

Transfer chicken to plate and keep warm.

Heat 1/2 tsp. olive oil in same skillet over low heat.

Add green onions and garlic; sauté until tender. Stir in broth and wine scraping browned bits from pan.

Add lemon juice and 2 Tbs. chopped parsley. Increase heat to high and bring to a boil, simmering for about 3 minutes.

Mix in lemon peel and season to taste with salt and pepper.

Return chicken to skillet and simmer in sauce until heated

through turning to coat.

Transfer chicken to plate, spoon juices over chicken and sprinkle with remaining parsley.