

Lemon-Dill Chicken Skillet

Fast is always appealing when you're considering what to fix for a meal. This dish can be made in just 30 minutes! The combination of creamy lemon dill sauce and King's boneless skinless chicken thighs will leave your family going back for seconds!

Course Main Dish

Cuisine American

Ingredients

- 2 lbs King's Boneless Skinless Chicken Thighs
- Salt & Pepper to Taste
- 6 tsp Flour
- 1 tbsp olive oil
- 1 tbsp Butter
- 1 cup King's Bone Broth
- 2 tbsp Lemon Juice
- 2 tbsp Fresh Dill (chopped)

Instructions

1. Season chicken with desired amount of salt & pepper.

2. Coat both sides of chicken thighs in 4 1/2 tbsp of flour.

3. Melt butter & olive oil over medium heat.

4. Place chicken in the skillet- cooking until golden brown & an internal temperature of 165° is reached (approximately 4-5 minutes per side). You may need to do this step in several batches, setting cooked chicken aside when done.

5. Reduce heat to low & add the remaining 1 1/2 tbsp of flour to skillet- whisking until browned (about a minute).

6. Slowly add the bone broth & lemon juice to flour mixture. Bring to a boil, then reduce heat & simmer for about 3 minutes or until thickened to desired consistency- whisking occasionally.

7. Stir in dill & add more salt & pepper if desired. Place chicken in lemon dill sauce, serve immediately, & enjoy!