



THE ORIGINAL

COLD SMOKED SALT & PEPPER CO.

Easy Lemon Pepper Chicken Recipe

Ingredients

- 4 boneless, skinless chicken breasts
- 2 tbsp olive oil
- 2 tbsp lemon juice (freshly squeezed)
- 1 tbsp lemon zest
- 1 ½ tsp Hickory Smoked Lemon Peppercorn
- 1 tsp salt
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp dried thyme (optional)
- Lemon slices and chopped parsley for garnish

Instructions

1. Prepare the Chicken

- Pat chicken breasts dry with paper towels.
- Pound to even thickness if needed for even cooking.

2. Make the Marinade

- In a small bowl, combine olive oil, lemon juice, lemon zest, Hickory Smoked Lemon Pepper, salt, garlic powder, onion powder, and thyme.
- Mix well.

3. Marinate the Chicken

- Place chicken breasts in a shallow dish or zip-top bag.
- Pour marinade over chicken, ensuring all pieces are coated.
- Marinate for at least 30 minutes (up to 2 hours) in the refrigerator.

4. Cook the Chicken

- Preheat oven to 200°C (400°F) or heat a large skillet over medium-high heat.
- For oven: Place chicken on a baking sheet lined with parchment paper. Bake for 20-25 minutes, or until internal temperature reaches 75°C (165°F).
- For skillet: Add a little oil to the pan. Cook chicken 5-7 minutes per side, until golden and cooked through.

5. Serve

- Let chicken rest for 5 minutes.

- Garnish with lemon slices, chopped parsley, and a dash of fresh cracked Hickory Smoked Lemon Pepper.
- Serve with rice, roasted vegetables, or salad.

Tips

- For extra flavor, add a pinch of crushed red pepper flakes to the marinade.
- Substitute chicken thighs for a juicier result.
- Double the marinade to use as a sauce—boil it for 2-3 minutes before serving.