



LEMON PEPPER CHICKEN

- 1 Fryer Chicken, Cut Up
- 2 Tablespoons Oil
- 2 Tablespoons Prepared Mustard
- 1 Onion, Sliced
- 1/2 Cup Chicken Broth
- 1 Lemon, Sliced In Rings
- 1 Bell Pepper, Sliced In Rings

DIRECTIONS

1. Place oil in a frying pan and heat to medium temperature.
2. Add chicken and cook, turning occasionally for 10 minutes.
3. Spread mustard over each piece of chicken.
4. Add onion and broth to frying pan, reduce heat to low, cover and cook 20 minutes.
5. Add lemon and pepper and cook 5 minutes longer.