

# Simple Lemon Herb Chicken

## Ingredients:

2 skinless, boneless chicken breast halves

1 lemon

salt and pepper to taste

1 tablespoon olive oil

1 pinch dried oregano

2 sprigs fresh parsley, for garnish

## Directions:

1-Cut lemon in half, and squeeze juice from 1/2 lemon on chicken. Season with salt to taste. Let sit while you heat oil in a small skillet over medium low heat.

2-When oil is hot, put chicken in skillet. As you saute chicken, add juice from other 1/2 lemon, pepper to taste, and oregano. Saute for 5 to 10 minutes each side, or until juices run clear. Serve with parsley for garnish.

Source:[allrecipes.com](http://allrecipes.com)