

# Greek Lemon Chicken



PREPARATION TIME  
20 minutes



COOKING TIME  
15 minutes



PERFECT PARTNER  
spinach pie



Some stores charge a premium price for the delicate texture of angel hair pasta and its super-short cooking time. Save money by substituting thin spaghetti or vermicelli, which are widely available.

## SHOPPING LIST

- chicken • lemon • parsley
- sour cream • feta • pasta

## ON HAND

- olive oil • butter • flour
- salt • mustard • milk
- eggs • dried dill

# Greek Lemon Chicken

## INGREDIENTS

- 3 tablespoons olive oil
- 6 skinless, boneless chicken breasts (4 ounces each)
- 3 tablespoons butter
- 2 tablespoons flour
- 1/2 teaspoon salt
- 2 teaspoons prepared mustard
- 2 cups milk
- 2 egg yolks
- 1 tablespoon grated lemon peel
- 1 teaspoon lemon juice
- 1/4 cup minced fresh parsley
- 1 cup sour cream
- 1 pound angel hair pasta
- 1 tablespoon vegetable oil
- 1/2 cup crumbled feta cheese
- 1 teaspoon dried dill

SERVES 6

**COOKIN'**  
*Express*

• An easy way to separate eggs is to crack them into a funnel placed over a bowl. The egg yolks stay in the funnel while the whites slip into the bowl.

## Make Ahead

You can prepare the sauce in steps 2 and 3 up to 2 hours ahead. Reheat over low heat when ready to serve.

## VARIATION

For authentic flavor, sprinkle 1/4 cup pitted, chopped Kalamata olives over the pasta just before serving.

**1** Heat oil in a large skillet over medium-high heat; add chicken and cover. Cook until chicken is browned, turning once, about 15 minutes. Remove chicken; slice. Set aside.



**2** Heat butter in a medium saucepan over medium-low heat; stir in flour, salt and mustard. Add milk. Mix yolks, lemon peel and juice in a bowl. Stir one third of egg mixture into saucepan.

**3** Gradually stir remaining egg mixture into saucepan. Bring to a gentle boil, stirring continually. Remove pan from heat. Stir in parsley and sour cream.



**4** Cook pasta according to package directions; drain. Toss with oil. Stir 3/4 cup of sauce and feta into pasta. Top with sliced chicken and remaining sauce. Sprinkle with dill.