

Famous Chicken Française

Chicken Française made with lemon juice, egg, butter, and garlic. C'est magnifique!

Recipe by [Paula Tomlinson](#)

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Prep Time: 20 mins

Cook Time: 15 mins

Total Time: 35 mins

Ingredients

- 1 large egg, beaten
- 1 ½ medium lemons, juiced, divided
- 1 cup all-purpose flour
- 1 pinch garlic powder
- 1 pinch paprika
- 6 skinless, boneless chicken breast halves
- 2 tablespoons butter
- 1 (14.5 ounce) can chicken broth
- 6 slices lemon, for garnish
- 2 sprigs fresh parsley, for garnish

Directions

1. Mix together egg and 1/3 of the lemon juice in a shallow dish or bowl. Mix together flour, garlic powder, and paprika in another shallow dish or bowl.
2. Dip chicken breasts in egg mixture, then flour mixture to coat.
3. Heat butter in a large skillet over medium heat. Add chicken breasts and cook until golden, 2 to 3 minutes per side.
4. Mix together broth and remaining lemon juice in a medium bowl; pour over chicken in the skillet. Reduce heat to medium-low and let simmer until an instant-read thermometer inserted into the center reads at least 165 degrees F (74 degrees C), about 8 minutes.
5. Place chicken on a serving platter. Cover with lemon sauce and garnish with fresh lemon slices and parsley sprigs.

Nutrition Facts

calories269

total fat 7g
saturated fat 3g
cholesterol 111mg
sodium 413mg
total carbohydrate 21g
dietary fiber 3g
total sugars 1g
protein 32g
vitamin c 45mg
calcium 60mg
iron 3mg
potassium 452mg