Chicken Francais

Ingredients

- 4 BONELESS CHCKEN Breast
- 1 cup flour
- 1 cup vegetable oil
- 1/4 cup margarine or butter
- 1/4 cup white wine
- 4 lemon
- 2 eggs
- 1 tsps parsely

Summary

Yield: 2
Prep Time: 1 hour
Category: Main Dish
Cuisine: French

Instructions

Melt Butter in small pan.

Squeeze juice from 2 lemons and add to butter in pan.

Add wine and parsley and set aside.

Have two separate bowls, one for flour and one for eggs.

Heat oil in pan ontil fairly hot.

dredge chicken in flour and then eggs and place in pan.

Brown in each side, it doesn't have to be cooked through.

Continue with all the chicken and place cooked chicken into a 8 X 8 baking pan.

Top each chicken with 4 slices of lemon.

Pour wine/butter mixture over chicken and sprinkle with parsley.

Bake in oven at 350' for 25 minutes. Bast half way through cooking.