

Rosemary Lemon Chicken with Vegetables

- Prep Time: 35 Minutes | Makes: 4 servings

Ingredients

- 3 small red potatoes, rinsed and cubed
- 1/2 cup baby carrots
- 1 cup green beans, trimmed
- 2 boneless chicken breast halved
- 1 tablespoon olive oil
- 1/4 cup lemon juice
- 2 tablespoons honey
- 1 teaspoon dried rosemary
- 1 teaspoon lemon peel, grated
- 1/4 teaspoon black pepper



Directions

1. In a medium pot, bring 8 cups of water to a boil.
2. Add potatoes, carrots, and green beans and cook for 5 minutes; drain and set aside.
3. Cut chicken breasts in half. Place olive oil and chicken breasts in a medium skillet. Cook over medium heat for 5 minutes on each side.
4. Add potatoes, carrots, green beans, and all remaining ingredients, **except** 2 tablespoons of lemon juice.
5. Cook over low heat for 5 minutes more or until chicken is fully cooked.
6. Add remaining lemon juice to taste and serve.

