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Lemon Parmigianno Chicken

- * Juice of 1 lemon
- * 1/4 cup dry vermouth (or any sort of wine)
- * 1 teaspoon Dijon mustard
- * 2 tablespoons butter, melted
- * 1 teaspoon rubbed sage
- * 1 tsp minced garlic
- * 8 small chicken thighs (boneless and skinless)
- * 3 tablespoons freshly grated or shredded Parmesan cheese
- * Salt and pepper to taste

INSTRUCTIONS:

Preheat oven to 400°F. Whisk together the lemon juice, vermouth, mustard, butter, sage and garlic. Place the chicken thighs in a baking dish. Pour the lemon mixture over all. Sprinkle with the Parmesan, salt and pepper. Bake until done, about 45 minutes, basting occasionally with the pan juices. Serve immediately over rice.

Sweetnicks Notes: Easy and delicious.