Lemon Chive Chicken

Sauce                                                            Chicken

1 medium shallot, minced                       4 boneless skinless chicken breasts

1 teaspoon flour                                         2 teaspoons salt

1 cup chicken broth                                   1 Tablespoon oil

1 Tablespoon lemon juice                        2 Tablespoons butter

1 Tablespoon fresh chives, minced        1 Tablespoon flour

1 Tablespoon butter                                  1 teaspoon cornstarch

salt and pepper                                           1/2 teaspoon pepper

Use fork to poke chicken breasts 5-6 times.

Sprinkle each breast with salt.

Place chicken on a foil lined baking sheet and bake 30-40 minutes at 275.

While chicken cooks, prepare sauce ingredients.

Whisk together butter, flour, cornstarch and pepper.

Remove chicken from the oven and dry on paper towels.

Brush tops of chicken with 1/2 of the butter mixture.

Heat oil in skillet and place chicken skin coated side down.

Brush tops of chicken remaining butter mixture.

Flip chicken once browned and brown other side.

Remove chicken.  Add shallot to skillet and cook 2 minutes.

Reduce to 3/4 cup.  Stir in any accumulated juices from chicken.

Remove from heat, whisk in lemon juice, chives and butter.

Season with salt and pepper.

Serve chicken with pan sauce.