

## Balsamic Peppered Chicken

4 boneless, skinless chicken breasts

2 tsp lemon pepper seasoning

¼ c chicken broth

2 garlic cloves, minced

1 ½ tsp olive oil

1/3 c balsamic vinegar

1 Tbsp butter

Sprinkle lemon pepper season on both sides of chicken breasts. Press seasoning into breasts and let sit for 5-10 minutes. In a large frying pan, place oil and heat to medium temp. Add chicken and cook, turning once, about 7 minutes. Remove chicken, keep warm.

In medium bowl, mix together vinegar, broth & garlic; add to frying pan. Cook over medium-high heat, scraping up brown meat bits, about 2 minutes or until mixture is reduced & syrupy. Add butter; stir to melt. Place chicken back in broth mixture to pick up flavors for about 5 minutes.