

Lemon Chicken

Ingredients:

Epicure Luscious Lemon Curd , 1 pkg
Epicure Asian Stir-Fry Spice (optional)
Epicure Everything Bagel Topper (optional)

Cornstarch/Arrowroot/Tapioca Starch
4-6 Chicken Breasts
Olive Oil
Water
Lemon Juice

Slice chicken breasts into bite sized pieces.

In a bowl, coat bite sized chicken breast pieces with flour or cornstarch/arrowroot/tapioca starch.

Cook in a frying pan with oil and add in Asian Stir-fry spice. If using 4 chicken breasts, pour half the pkg of Luscious Lemon Curd into a bowl with $\frac{1}{4}$ cup water and 1 tsp lemon juice. Whisk until dissolved. If using 6 chicken breasts, pour the whole pkg of Lemon Curd in a bowl with $\frac{1}{2}$ cup water and 1 tbsp lemon juice. Whisk together.

Once chicken is almost cooked through, pour on the lemon mixture. Stir to coat all the chicken. Let heat up to thicken. Approx. 5 minutes.

Once thickened, sprinkle on Everything Bagel spice.

**save the rest of the lemon curd pkg for your next batch if you didn't use it all. Or mix with $\frac{1}{4}$ cup water and 1 egg. Whisk, then microwave for 30 second intervals until thick. Chill and use for dessert topping.