

Crumbed Lemon Chili Pepper Chicken



Serves 4

Ingredients

2 chicken breast fillet
Drizzles olive oil
Salt to taste
4 tablespoon **Le' Spice Lemon Chili Pepper Seasoning Mix**
1 cup of breadcrumbs
1 egg beaten

Method

Butterfly the chicken breast and cut through the breast to make it into 2 pieces of breast.
Combine the **Le' Spice Lemon Chili Pepper Seasoning Mix** with the breadcrumbs
Mix it well
Dip the chicken in the beaten egg
Then coat the chicken with breadcrumbs
Heat the pan with olive over medium heat
Seared the chicken 2 minutes of each side
Then put them in the oven to cook through for further 25 minutes

Serve with green vegetables or cheese mashed potatoes