

## Lemon Garlic Chicken

( Serves 4)

4 Boneless Skinless chicken breast  
halves thawed (about 2 lbs)  
¼ Cup Lemon Juice  
1 teaspoon garlic powder  
½ teaspoon salt  
½ t pepper  
½ cup Chicken broth  
3 Tablespoons cornstarch  
½ cup almond milk



Mix spices sprinkle over chicken breasts and place in crockpot. Mix Chicken broth and lemon juice pour over chicken.

Cover and cook on low for 4 or 5 hours

Remove juices and put in a small sauce pan. Heat to boiling. Mix cornstarch with a ¼ cup of water stir into the boiling juices until thickens. Serve chicken with gravy. It also was good on potatoes.

[www.lincolntent.com/GlutenFreeCaseinFree-Chicken.html](http://www.lincolntent.com/GlutenFreeCaseinFree-Chicken.html)

or

[www.lincolntent.com/GlutenFreeCaseinFree-Crockpot.html](http://www.lincolntent.com/GlutenFreeCaseinFree-Crockpot.html)