

Zesty Lemon Chicken with Olives, Artichokes & Herbs

Looking for a simple, flavor-forward dish that feels both rustic and elegant? This



TIME
5 min

TEMP
165°F

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Recipe Card

SAVE
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INGREDIENTS

- 4 boneless, skinless chicken breasts
- 2 tablespoons olive oil
- 1 lemon, zest and juice
- 2 teaspoons dried oregano
- 1 teaspoon garlic powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon black pepper
- 1 cup artichoke hearts, drained and chopped
- $\frac{1}{2}$ cup Kalamata olives, pitted and sliced
- $\frac{1}{4}$ cup fresh parsley, chopped
- $\frac{1}{2}$ cup chicken broth
- 1 tablespoon capers (optional)

DIRECTIONS

- ? Step 1: Season the Chicken: Pat chicken breasts dry and season with oregano, garlic powder, salt, pepper, and lemon zest.
- ? Step 2: Sear the Chicken: Heat olive oil in a large skillet over medium-high heat. Add chicken and sear for 4-5 minutes per side until golden. Remove and set aside (chicken doesn't need to be fully cooked yet).
- ? Step 3: Deglaze and Build the Sauce: In the same skillet, add chicken broth, lemon juice, chopped artichokes, olives, and capers. Stir to combine and scrape up any browned bits from the pan.
- ? Step 4: Simmer Everything Together: Return chicken to the skillet. Reduce heat, cover, and simmer for 8-10 minutes, or until the chicken is cooked through and flavors meld beautifully.
- ? Step 5: Garnish and Serve: Sprinkle with chopped fresh parsley. Serve warm with lemon wedges on the side.

SWAPS & NOTES

that transport you straight to the Mediterranean coast.

Why I Love This Recipe This dish has everything I crave in a weeknight dinner-lean protein, bright citrus, earthy herbs, and those irresistible salty-savory bites from olives and capers.

Plus, it's made in just one pan, so cleanup is a breeze.

It also feels fancy enough to serve to guests but is quick enough to whip up on a Tuesday.

TIPS FOR SUCCESS

Don't overcook: Chicken breasts can dry out-use a meat thermometer to check for 165°F internal temp.

Use a wide skillet: This allows everything to caramelize slightly and develop deeper flavor.

Serve with something that soaks: You'll want every drop of that lemony sauce!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/zesty-lemon-chicken-with-olives-artichokes-herbs/>