

Crispy Edges, Juicy Inside-This Lemon Pepper Chicken Packs Big Flavor with Minimal Effort

Why This Recipe Works So Well



TIME
20 min

TEMP
165°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 4 boneless, skinless chicken thighs or breasts
- 2 tbsp olive oil or melted butter
- 1 tsp lemon zest
- 2 tbsp fresh lemon juice
- 1 tsp black pepper (freshly cracked for best flavor)
- $\frac{1}{2}$ tsp salt
- 1 tsp garlic powder
- 1 tsp honey (optional, adds just a hint of sweetness)
- Fresh thyme or parsley, for garnish

DIRECTIONS

- 1.** Season the Chicken: I pat the chicken dry with paper towels (this helps it sear properly), then season both sides with a mix of lemon zest, black pepper, salt, and garlic powder. If I'm in a rush, I just sprinkle everything right over the chicken. If I have a minute, I mix the seasonings into a small bowl first for more even coating.
- 2.** Sear It to Perfection: In a large skillet, I heat the olive oil or butter over medium heat. Once hot, I place the chicken in the pan and let it cook undisturbed for about 5-7 minutes per side, depending on thickness.
- 3.** The goal is a nice golden sear-crispy edges, juicy center.
- 4.** Pro tip: Use a meat thermometer if you're unsure-internal temp should hit 165°F (74°C).
- 5.** Add Lemon Juice and Finish: Once the chicken is cooked, I reduce the heat slightly and add the lemon juice straight into the pan. If I'm using honey, I stir that in now too and spoon the mixture over the chicken for about 1 minute, letting it sizzle into a quick glaze.
- 6.** That hit of fresh acidity right at the end is what makes the dish shine.
- 7.** Garnish and Serve: Off the heat, I scatter some fresh parsley or thyme over the top. It adds color and a little herbal brightness that ties everything together.

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

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