

# LEMON PEPPER, DIJON MUSTARD CHICKEN



## INGREDIENTS

2 pieces chicken breasts  
Water  
Coconut shortening  
Dairy-free butter  
Lemon pepper  
Dijon Mustard



## EQUIPMENT

Pan  
Stove  
Knife  
Serving plate



## METHOD

1. Cook two chicken breasts in some filtered water.
2. Flip them a couple of times to get them tender.
3. Cut them up into smaller pieces and cook them until the water is gone.
4. Add some coconut shortening, and dairy free butter to brown them. This is what really makes this dish taste good.
5. Add your lemon pepper and a small amount of Dijon Mustard. Mix it up together over low heat making sure it is completely coated with the seasoning and mustard.

