



*...from our kitchen to yours*

## **Chicken Corwallis**

- 4 skinned chicken breasts
- 1 can drained artichoke hearts
- 4 packets **G Washington's Golden Seasoning & Broth**
- 2 Tbsp lemon juice
- 1 Tbsp lemon rind
- 1 Tbsp dried tarragon
- 2 Tbsp dehydrated onion flakes
- 1 cup hot water
- ¼ cup chopped parsley

Preheat oven to 400F. Arrange chicken and artichoke hearts in a 2 quart baking dish. Sprinkle with one packet **G Washington's Golden Seasoning & Broth**. Bake 15 minutes. Reduce heat to 350F. Stir 3 packets **G Washington's Golden Seasoning & Broth**, lemon juice, lemon rind, tarragon and onion flakes into hot water. Pour over chicken. Continue baking for 30 minutes. Garnish with chopped parsley.

Serves 4.

