



## Mushroom & chicken with lemon

Preparation: 10 minutes

Cooking: 13 minutes

Serves: 4

4 (about 600g) chicken thigh fillets, trimmed  
350g cup mushrooms, sliced  
1 /4cup olive oil  
1 /4cup lemon juice  
1 /4cup fresh thyme leaves  
salt & ground black pepper, to taste  
salad leaves, to serve

1. Place chicken & mushrooms into a large shallow dish. Combine oil, lemon juice, thyme & salt & pepper in a jug. Whisk well to combine. Pour over chicken & mushrooms. Toss well to coat.
2. Preheat a greased barbecue plate or large frying pan on medium-high heat.
3. Add chicken & cook for 4-5 minutes on each side or until cooked through. Remove to a plate, cover with foil & keep warm.
4. Increase heat to high, add mushrooms & cook, tossing frequently, for 2-3 minutes or until tender. Place chicken onto serving plates, top with mushrooms & season with salt & pepper. Serve with salad leaves