Lemon Chicken Breasts with Herbs

4 medium boneless, skinless chicken breasts (about 8 ounces each)

1 ½ teaspoon kosher sale

1 ¼ teaspoon ground black pepper

½ C olive oil, plus 2 Tablespoon

1 lemon, thinly sliced into rounds, seeds discarded

¼ C dry white wine

3 garlic cloves, smashed

1 Tablespoon dried herbs be Provence, or 3 Tablespoons chopped fresh herbs such as sage, rosemary and thyme

Season the chicken breasts all over with the salt and pepper. Transfer the chicken to a gallon-size resealable freezer bag. Add ½ C olive oil and the remaining ingredients, press out the air and seal the bag tightly so the chicken is fully submerged. Massage the chicken through the plastic bag to evenly distribute the herbs. Let marinate in the refrigerator for 1 hour or up to 8 hours.

In a large skillet with a lid, heat the remaining 2 T olive oil over medium. Remove the chicken from the marinade, add to the skillet, then pour the lemons and marinade on top. Cook until the chicken is golden on one side, about 8 minutes. Turn the chicken, cover and cook over medium-low until chicken is cooked through, about 7 minutes. Serve chicken topped with lemons and sauce.