

Garlic Chicken and Broccoli with Lemon  
By Christian Reynoso, *The New York Times*/NYT Cooking  
Published April 22, 2025

Total Time: 30 minutes  
Prep Time: 10 minutes  
Cook Time: 20 minutes

Servings: 2

### Ingredients

2 boneless, skinless chicken breasts, patted dry  
Salt and pepper  
4 tablespoons olive oil  
1 tablespoon unsalted butter  
1 small head broccoli (about  $\frac{3}{4}$  pound), cut into bite-sized florets, stem cut into  $\frac{1}{2}$ -inch slices on the diagonal  
4 garlic cloves, chopped  
2 to 3 oil-packed anchovies (to taste), drained and chopped  
2 tablespoons lemon juice  
Parmesan, for serving

### Preparation

1. Season the chicken breasts with salt and pepper and set aside.
2. In a large (12-inch) skillet with a lid, heat 2 tablespoons olive oil and the butter over medium-high. Once the butter is melted and bubbling, add the chicken breasts, smooth side down, partially covering the pan to contain the splatter, and sear until golden, about 3 minutes. Flip the chicken, cover with the lid, turn heat down to medium-low and cook for 5 minutes.
3. Add the broccoli to the pan, tucking it in between the chicken. Cover and continue cooking until chicken is cooked through and broccoli is slightly tender, 6 to 9 minutes. Transfer broccoli to a serving plate and chicken to a cutting board.
4. Add the remaining 2 tablespoons of olive oil to the pan, then stir in the garlic and anchovies. Once they start sizzling, after about 1 minute, add  $\frac{1}{4}$  cup water along with the lemon juice and scrape up the browned bits from the bottom of the pan. Bring to a simmer, then turn off heat.
5. To serve, slice the chicken on the diagonal and arrange on the plate with the broccoli. Spoon the pan sauce on top and grate or shave Parmesan over everything.