Sautéed Chicken With Meyer Lemon

* **YIELD**4 to 6 servings

#### 1 ½ pounds boneless, skinless chicken thighs or breasts, cut into 1/2-inch strips

* **3** **tablespoons extra virgin olive oil**
* **2** **teaspoons minced rosemary**
* **Kosher salt**
* **½** **teaspoon black pepper**
* **1 ½** **Meyer lemons**
* **2** **tablespoons sugar**
* **2** **leeks, thinly sliced**
* **2** **garlic cloves, finely chopped**

PREPARATION

1. Toss the chicken with 1 tablespoon oil, rosemary, 1 teaspoon salt, and pepper.
2. Trim the ends from 1 lemon, quarter lengthwise and remove the seeds. Slice quarters crosswise into 1/8-inch slices.
3. Bring a small pot of water to a boil over high heat. Add the lemon slices, lower the heat and simmer for 5 minutes. Drain under cold running water. Rinse out the pot and refill it with 1 cup water, the sugar and 1 tablespoon salt. Bring to a boil. Drop in the blanched lemon slices and simmer for 3 minutes. Drain under cold running water, pat dry.
4. Heat a skillet over high heat for 5 minutes. Add 2 tablespoons oil. It should start to shimmer immediately; add the lemon slices and stir-fry quickly until golden. Stir in the leeks and reduce heat to medium-high. Cook until leeks are soft and golden, about 3 minutes. Stir in garlic and cook 1 minute. Push the leek mixture to one side of the skillet; stir in the chicken mixture and sear, without moving, about 4 minutes. Mix in the leeks and continue cooking until the chicken is no longer pink, about 3 to 6 minutes more. Drizzle with juice from the remaining lemon half, to taste.