

Chicken Piccata

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Easy chicken dinners, that's what I love the most! Here's one of the easiest to create with its salty and sour notes makes it easy to pair with pasta or vegetables. If you love olives or briny food this lemon chicken piccata is for you. Let's get cooking...

Serves: 4 Total cook time: 35 minutes

- pound boneless skinless chicken breasts
- 1/2 cup flour
- salt and pepper to taste
- 4 tablespoons butter
- 2 tablespoons olive oil
- 1/2 cup white wine
- 1 1/2 cups chicken broth
- 1 large lemon, sliced thinly (leave about 1/4 of the lemon intact for the juice)
- 1/4 cup jarred capers
- fresh parsley

Cut the chicken breasts in half so that you have a total of four pieces. Cover with plastic wrap and pound them to an even thickness of about 1/2 inch or less. Pounding the chicken will help with a faster cook time but mostly it will make it very tender. Place the flour in a bowl with salt and pepper. Season chicken and dredge the chicken in the flour mixture. Set aside. Heat 2 tablespoons of butter and the olive oil in a heavy skillet over medium high heat. Add the chicken and fry for a few minutes, flipping once. Both sides should be golden brown. Remove chicken and set aside. Add the wine to the skillet and allow to cook so you can scrape browned bits off the bottom. That's where flavor lives! Add the broth and lemon slices. Let the mixture reduce to half or less. Add the capers, butter, and any remaining juice you can get out of the lemon. Arrange the chicken pieces back in the pan and let simmer in there for just a few minutes to absorb sauce, also add in any juices from the chicken into the pan as well. Sprinkle with fresh parsley. VOILA! Serve hot and enjoy!