



# Noreen's Kitchen

## Easy Chicken Scampi

### Ingredients

### Serves 6 to 8

8 Chicken breast cutlets	1 teaspoon cracked black pepper
6 cloves garlic, minced	1 teaspoon garlic powder
1/2 cup lemon juice	1 teaspoon onion powder
1 stick butter, divided	1 teaspoon Italian Seasoning
1/4 cup olive oil	1 teaspoon sweet paprika
1 cup all purpose flour	1/4 cup pasta water
1 teaspoon salt	

### Step by Step Instructions

Heat 4 tablespoons of butter along with the olive oil in a large, heavy bottomed skillet over medium heat.

Combine flour along with dried herbs and spices in a plastic, zip top bag.

Drop each chicken cutlet, individually, into the flour mixture and coat both sides.

Place cutlets into the butter/olive oil and cook for 3 to 4 minutes per side until cooked through and no longer pink in the middle. Remember not to crowd the pan or you will essentially steam your chicken instead of browning it.

Remove the chicken from the pan and set aside and cover while you build the sauce.

Add remaining 4 tablespoons of butter to the pan along with the lemon juice, pasta water and garlic. Stir well, making sure to bring up all of the brown bits from the bottom of the pan. Your sauce should be smooth and slightly thickened.

Return the chicken cutlets back to the pan and turn them in the sauce to coat. Allow to simmer for 5 minutes on low heat before serving.

I served this with angel hair pasta and broccoli florets for a complete meal.

**Enjoy!**