



## chicken piccata;

1. (cheek-en pee-kah-tah) *noun*.  
Chicken sautéed in lemon butter sauce.
2. Produces 2-3 Servings.
3. Preparation 30-45 mins.
4. Oven temperature set to --.

## Ingredients;

- |                    |                     |
|--------------------|---------------------|
| 2 chicken breasts  | ½ c. chicken stock  |
| 4 Tbsp. butter     | ¼ c. capers         |
| 3 Tbsp. olive oil  | ⅓ c. fresh parsley  |
| 1/3 c. lemon juice | flour, for dredging |
| salt & pepper      |                     |

## Instructions;

1. Butterfly chicken and cut in half. Season with salt and pepper and dredge in flour.
2. In skillet over medium high heat, melt 2 Tbsp butter with 3 Tbsp. olive oil and cook chicken for 3 mins on each side. Set aside.
3. Add lemon juice into pan with chicken stock and capers. Bring to boil, scraping up brown bits from pan.
4. Return chicken to the pan and simmer 5 minutes, then remove chicken to serving dish.
5. Add remaining 2 Tbsp. butter to sauce and whisk, then pour over chicken and garnish with parsley.