Chicken Piccata might be one of the most perfect Italian-American dishes ever created. ???



Adapted • Shared by Steve J

Ingredients

• 1 lbs chicken breast
• cup all-purpose flour (for dredging)
• tbsp butter
• ½ cup dry white wine
• ½ cup chicken broth
• Juice of 1 lemon
• tbsp capers, rinsed and drained
• tbsp fresh parsley, chopped
• Salt and pepper, q.b.
• Olive oil, q.b.
• Lemon slices, for garnish

Instructions

1. Slice the chicken breasts horizontally and pound them thin until evenly flattened.

2. Season both sides of the chicken with salt and pepper. Dredge each piece lightly in flour, shaking off any excess.

3. Heat olive oil in a large skillet over medium-high heat. Sear the chicken for about 3-4 minutes per side until golden brown. Work in batches to avoid overcrowding the pan. Remove the chicken from the skillet and set aside on a plate.

4. Deglaze the pan with the white wine, scraping up any browned bits from the bottom.

5. Add the chicken broth, lemon juice, and capers. Bring the sauce to a simmer and let it reduce slightly for about 3-4 minutes.

6. Return the chicken to the skillet, spooning the sauce over the top, and simmer for another 2-3 minutes.

7. Remove the pan from the heat and whisk in the butter to create a smooth, glossy sauce.

8. Sprinkle with fresh parsley and garnish with lemon slices if desired. Serve immediately | Matthew Cutolo | Facebook

Notes

Source: Facebook
Author: Facebook