

Classic Chicken Piccata



Serves
Not Specified

Ingredients

2-5 OZ. CHICKEN BREASTS, BUTTERFLIED THIN TO 4 PIECES
1/2 CUP FLOUR FOR DREDGING
1 STICK OF BUTTER
1 CUP CHICKEN STOCK
1/2 CUP WHITE WINE
2 TB SPOONS OF CAPERS, DRAINED
1 LEMON JUICED
1/2 CUP FLAT LEAF PARSLEY, CHOPPED

Preparation Instructions

Butterfly breasts in half and season with salt & pepper. Dredge in flour on both sides. In a sauté pan on medium heat, add 1/4 cup olive oil, and 2 pats of unsalted butter. Melt all together and add breasts. Cook breasts for about 4 -5 minutes until golden. Remove from pan. Add chicken stock, capers, lemon juice and deglaze with white wine. reduce for about 2 minutes and add two more pats of butter. Place breasts back into the sauté pan and cook for 1 more minute. Place chicken on plate and pour the sauce on the top of them. Garnish with chopped flat leaf parsley.

LEMON BEURRE BLANC SAUCE

Ingredients:

2-tbs lemon juice
4-tbs dry white wine, or Limoncello
2-shallots-chopped fine.
1-tbs creme fresh or heavy cream
1-cup cold butter (cut into 16 cubes)
Salt & Fresh Ground Pepper

Preparation Instructions:

In medium saucepan bring lemon, white wine and shallots to a boil, 3 to 5 minutes. Add creme fresh and boil an additional 2 minutes. Add butter one cube at a time and let melt before adding the other. Remove pan from heat and strain out the shallots. (optional) Season with salt & pepper. Add capers if so desired.

