



## **Chicken Scaloppine with Lemon and Capers**

### **Serves**

2-4

### **Ingredients**

4 skinless, boneless chicken breast halves, about 5 ounces each

1/2 tsp Kosher salt

Fresh ground Black Pepper

2 tablespoons butter

1 tablespoon extra virgin olive oil

1/2 cup dry white wine

1/2 cup Chicken Stock

3 tablespoons lemon juice

2 tablespoons capers, drained

2 tablespoons finely chopped Italian parsley

1/2 Cup Flour

### **Preparation Instructions**

Pound chicken to 1/4-in thickness between sheets of wax paper or plastic wrap. Season with salt and pepper and dredged in flour. In a large frying pan, melt butter with olive oil over medium heat. Add chicken and cook 2 minutes. Turn and cook 2 minutes longer, or until white throughout. Remove to a warmed platter..Cover loosely with foil to keep warm.

Pour wine into pan. Add stock and boil until reduced by half, about 2 minutes. Add lemon juice, capers, and parsley. Pour over chicken and serve.