

CHICKEN PICCATA

Serves

4

Ingredients

4 Chicken Cutlets

1 Cup White Wine

1 Shallot-Diced

2 Cloves Garlic-Diced

1 Cup Chicken Stock

1 Stick Butter

Flour For Dredging

1/2 Cup Capers

2 Lemons

1/2 Cup Extra Virgin Olive Oil

Italian Parsely-Chopped

Sea Salt & Fresh Ground Black Pepper

Preparation Instructions

Heat saute pan on medium heat. Add olive oil and a pat of butter. Season chicken cutlets with salt & pepper, dredge in flour coat on both sides. Place in the saute pan cook a few minutes on each side. About 5 minutes or so.

To make the sauce: Remove cutlets from saute pan keep hot in oven. Place olive oil and pat of butter in the pan on medium heat. Add diced shallots cook until translucent. Add garlic and cook for about 1 minute not burning the garlic, add white wine reduce for about 2 minutes, add chicken stock.

Reduce sauce for about 5 minutes. Add capers and lemon juice. add one more pat of butter stir in well. Place cutlets back in pan and simmer for about 1 minute.

Place one cutlet on each plate. Pour sauce over and garnish with italian parsley. Add one slice of lemon to the top.