

# 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.

