

CHICKEN PICCATA

By Chef Charles Nichols

Tender pan-seared chicken cutlets finished in a bright lemon-caper butter sauce with white wine, garlic, shallots, and fresh parsley.

DIRECTIONS:

- 1 Slice each chicken breast horizontally into two even cutlets. Place the cutlets between sheets of plastic wrap and gently pound to an even 1/4-inch thickness.
- 2 Season both sides of the chicken with kosher salt and black pepper. Lightly dredge each cutlet in flour, shaking off any excess.
- 3 Heat a large sauté pan over medium heat. Add butter and olive oil, allowing the butter to melt and foam before adding the chicken.
- 4 Working in batches as needed, place the chicken cutlets into the pan in a single layer. Sear for about 4 minutes per side, or until golden brown and cooked through. Transfer the cooked chicken to a plate, cover with foil, and keep warm.
- 5 In the same pan, add additional butter, minced garlic, and shallots. Sauté briefly until aromatic, taking care not to brown them.
- 6 Deglaze the pan with white wine, scraping the browned bits from the bottom of the pan. Add chicken broth and fresh lemon juice, then simmer until the sauce is lightly reduced and slightly thickened.
- 7 Stir in the capers and chopped fresh parsley. Adjust seasoning as needed.
- 8 Return the chicken to the pan and spoon the sauce over each cutlet to coat. Serve immediately over pasta. Garnish with fresh parsley and lemon.



PREP TIME

20 MIN



COOK TIME

30 MIN



SERVES

8

INGREDIENTS:

- 4 large boneless, skinless chicken breasts, butterflied into 8 cutlets **(379453)**
- 2 teaspoons kosher salt, plus more to taste
- 1 teaspoon black pepper **(624767)**
- 2 cups all-purpose flour **(134130)**
- 8 tablespoons unsalted butter, divided
- 4 tablespoons olive oil **(537217)**
- 4 cloves garlic, minced **(880880)**
- 2 medium shallots, minced **(756312)**
- 1 cup dry white wine/cooking wine
- 2 cups chicken broth **(170969)**
- 1/2 cup fresh lemon juice **(775700)**
- 1/2 cup capers, drained **(635813)**
- 1/2 cup fresh parsley, chopped **(757500)**
- 11/2 pounds angel hair pasta, cooked **(503904)**