

# Chicken Piccata



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*Source: Epicurious*

Preparation Time: 45 minutes

Start to Finish Time: 1 hour 5 minutes

Servings: 4

*Description: This is an awesome dish. Use a good Chardonnay or Riesling for the sauce.*

**Categories: Main Dish - Fowl**

Serving Ideas: Serve with Steamed Celery and China Peas.

Suggested Wine: An older Chardonnay

## Ingredients:

4 skinless boneless  
Chicken Breast

halves, 2 breasts cut  
in half

3 T Butter, room  
temperature

1 1/2 T All Purpose  
Flour

Additional All Purpose  
Flour

2 T Olive Oil

1/3 c dry White Wine,  
Riesling or  
Chardonnay

1/4 c Lemon Juice,  
fresh squeezed

1/4 c Chicken Stock,  
low sodium

1/4 c Capers, drained  
and rinsed

1/4 c Italian Parsley,  
chopped

## Directions:

Place chicken between 2 large sheets of plastic wrap. Using meat tenderizer or rolling pin, lightly pound chicken to 1/4-inch thickness. Sprinkle chicken with salt and pepper. Set aside.

Mix 1 tablespoon butter and 1 1/2 tablespoons flour in small bowl until smooth. Set aside.

Place additional flour in shallow baking dish. Dip chicken into flour to coat; shake off excess.

Heat 1 tablespoon oil in each of 2 heavy large skillets. Add 2 chicken breasts to each skillet and cook until golden and cooked through, about 3 minutes per side. Transfer chicken to platter; tent with foil to keep warm.

Bring wine, lemon juice and broth to boil in 1 skillet over medium-high heat. Whisk in butter-flour mixture and boil until sauce thickens slightly, about 2 minutes. Stir in capers, parsley and remaining 2 tablespoons butter. Season sauce to taste with salt and pepper. Pour sauce over chicken and serve.