



CS Chicken Piccata

Author: Bob and Robin Young **Source:** adapted from Epicurious 24 March 2020 *The Captain's Shack*

Prep: 45 minutes **Total Time:** 1 hr 5 min

Servings: 4 **Description:** This is an awesome dish. Use a good Chardonnay or Riesling for the sauce.

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

1½ T All-Purpose-Flour

Additional All-Purpose- Flour

2 T Olive Oil

⅓ c dry White Wine, Riesling or Chardonnay

½ med Lemon juiced

¼ c Chicken Stock, low sodium

1 c Sliced Mushrooms

¼ c Capers, drained and rinsed

¼ c Italian Parsley, chopped

Directions:

Place chicken between 2 large sheets of plastic wrap. Using meat tenderizer or rolling pin, lightly pound chicken to ¼" thickness. Sprinkle chicken with salt and pepper. Set aside.

Mix 1 tablespoon butter and 1½ 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 skillet. 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 stock to boil in 1 skillet over medium-high heat. Add mushrooms and cook for 2 min. 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.