



Chicken Piccata

Ingredients

2 skinless and boneless chicken breasts, butterflied and cut in half

Sea Salt and freshly ground pepper

All purpose flour, for dredging

6 tbsp. of unsalted butter

5 tbsp. extra-virgin olive oil

1/3 cup fresh lemon juice

1/2 cup chicken stock

1/2 dried capers, rinsed

1/3 cup fresh parsley, chopped for garnish

Preparation

Season chicken with salt and pepper. Dredge chicken in flour and shake off excess. In a large skillet over medium high heat, melt 2 tbsp. of butter with 3 tbsp. of olive oil. When butter and oil start to sizzle, add 2 pieces of chicken to cook for 3 min. Return to stove and bring to boil. Return all the chicken to the pan and let simmer for 5 min. Remove. When

chicken is browned flip and cook other side for 3 min. Remove and transfer to plate. Repeat in same manner with the other 2 pieces of chicken. Remove pan from heat and add chicken to the plate. Into the pan add the lemon juice, stock and capers. chicken to platter. Add remaining 2 tbsp. of butter to sauce. Pour sauce over chicken.