



Piccata

a flavorful Italian-American dish made with chicken cutlets cooked in a lemony butter and caper sauce. It's a tangy and savory dish that is often served with pasta or rice

Recipes

- 4 boneless, skinless chicken breasts
- Salt and pepper to taste
- 1/2 cup all-purpose flour
- 2 tablespoons butter
- 2 tablespoons olive oil - 1/4 cup fresh lemon juice - 1/2 cup chicken broth - 2 tablespoons capers, drained - 2 tablespoons chopped fresh parsley (optional)

Steps:

1. In a large skillet, heat the olive oil over medium-high heat.
2. Add the chicken breasts to the skillet and cook until golden brown
3. Pour in the chicken broth and bring it to a simmer.
4. Add the heavy cream to the skillet and stir to combine with the broth.
5. Cook for another 2-3 minutes to allow the chicken to heat through and absorb the flavors of the sauce.
- 6.. Season with additional salt and pepper to taste if needed.
7. Garnish with chopped parsley, if desired.
- 8.. Serve hot with pasta, rice, or steamed vegeta