

Taste of Home

Quick Chicken Piccata

**TOTAL TIME:** Prep/Total Time: 30 min.**YIELD:** 4 servings.

Laced with lemon and simmered in white wine, this stovetop entree is super easy and elegant. Just add a side of veggies and bread to make it into a wonderful meal. —Cynthia Heil, Augusta, Georgia

Ingredients

1/4 cup all-purpose flour

1/2 teaspoon salt

1/2 teaspoon pepper

4 boneless skinless chicken breast halves (4 ounces each)

1/4 cup butter, cubed

1/4 cup white wine or chicken broth

1 tablespoon lemon juice

Minced fresh parsley, optional

Directions

1. In a shallow bowl, mix flour, salt and pepper. Pound chicken breasts with a meat mallet to 1/2-in. thickness. Dip chicken in flour mixture to coat both sides; shake off excess.

2. In a large skillet, heat butter over medium heat. Brown chicken on both sides. Add wine; bring to a boil. Reduce heat; simmer, uncovered, until chicken is no longer pink, 12-15 minutes. Drizzle with lemon juice. If desired, sprinkle with parsley.

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