



Chicken Francese
 Julia Moskin
 35 minutes



Chicken Breasts With Lemon
 Pierre Franey
 25 minutes



Garlicky Chicken Thighs With Scallion and Lime
 Alison Roman
 35 minutes



Chicken Breasts With Fennel and Lemon
 The New York Times
 45 minutes



Linguine with Clam Sauce
 25 minutes

EASY

Chicken Piccata

By Ali Slagle

YIELD 4 servings

TIME 25 minutes

Chicken piccata is an Italian-American staple beloved for its piquant flavors cradled in a silky, butter-rich pan sauce. It also doesn't hurt that it cooks up very quickly. This version is mostly traditional except that it uses lemon two ways, calling for lemon slices to be caramelized (to soften their tang) and for a hit of fresh juice at the end (to brighten the whole dish). This ensures a sauce that's neither too rich, nor too puckery. Serve with a starch — pasta, polenta, rice or white beans — for sopping up the sauce, and a green vegetable.



David Malosh for The New York Times. Food Stylist: Simon Andrews.

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Italian, Poultry, Caper, Chicken Breast, Lemon, Shallot, Dinner, Easy, Weekday,
 Main Course

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INGREDIENTS

- 4 boneless, skinless chicken breasts (about 1½ pounds), halved horizontally (see tip)
- Kosher salt and black pepper
- All-purpose flour, for dredging
- 6 tablespoons unsalted butter
- 3 tablespoons extra-virgin olive oil, plus more as needed
- 1 shallot, peeled and sliced lengthwise
- 1 lemon, halved (half thinly sliced and seeds removed; half juiced, about 2 tablespoons)
- ¾ cup chicken stock
- 4 teaspoons drained capers
- Coarsely chopped fresh parsley, for garnish (optional)

Add to Your Grocery List

Ingredient Substitution Guide

Nutritional Information

PREPARATION

Step 1

Season both sides of the chicken with salt and pepper. Dredge the chicken in flour and shake off any excess.

Step 2

In a large skillet, heat 3 tablespoons butter and the olive oil over medium-high heat until the butter has melted. Working in batches to avoid crowding the pan, add the chicken and sauté until golden brown and cooked through, about 3 minutes per side.

Step 3

Remove the chicken, place on a plate and repeat with the remaining pieces, adding more olive oil if needed.

Step 4


Once the chicken is cooked, add the shallot and lemon slices to the pan and sauté, stirring occasionally, until lightly caramelized and fragrant, 2 to 3 minutes. Add the stock and simmer until reduced by half, about 3 minutes.

Step 5

Reduce the heat to low, then stir in the remaining 3 tablespoons butter, capers and lemon juice, to taste. Season with salt and pepper to taste. Serve the chicken with the sauce poured over the top. Garnish with parsley if desired.

Tip

Freezing the chicken breasts for 15 minutes will make slicing them through the middle easier.




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COOKING NOTES


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Jemez Mama | 1 year ago


A friend told me years ago that she saved the plastic liners from stuff like cereal and used it to pound meat/chicken breasts etc. The material used for these liners is really tough and a good way to reuse something before tossing it out! I've used them for years now, always keeping a couple rolled up in the drawer with my zip locks. I've used rolling pins, wine bottles and even the side of my meat tenderizer mallet to pound with and these bags have never split, leaked or anything.


 528 This is helpful



JennyO | 1 year ago


Not sure if someone suggested this yet: Blanch the lemon slices before sauteeing them to get rid of the bitterness. I learned this technique from Melissa Clark: <https://cooking.nytimes.com/recipes/1016815-pasta-with-fried-lemons-and-chile-flakes?action=click&module=Global%20Search%20Recipe%20Card&pgType=search&rank=2>


 278 This is helpful



Teri | 1 year ago


Yes! It is wonderful as well and just as delicious. I live in Alaska and have the luxury of fresh and fresh frozen halibut, ling cod and rockfish, etc. readily accessible. This recipe is tasty with all varieties as lemon and capers are perfectly paired with fish. I like to add a bit of Dijon mustard to the sauce as well and if making with chicken, mushrooms. I incorporate a dry wine as well as chicken broth to the sauce. Eat more fish!

 148 This is helpful



kathy g | 1 year ago

A delicious, easy, quick, recipe everyone should have as an option. We followed the recipe exactly except added a bit of white wine to tone down the lemon, and added crispy browned sliced garlic as a finish. We started out thinking we'd do NYT chicken francese but too many steps/time, involved a (workout-sabotaging) fried coating and too many controversies in the comments. Glad we landed here instead. Served with angel hair pasta and NYT Caesar salad, full tilt with 8 anchovies. Perfect.

 131 This is helpful


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Lidey Heuck



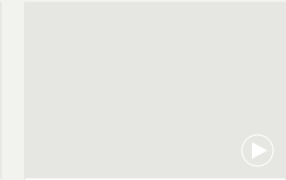
Buttermilk-Brined Roast Chicken

Samin Nosrat



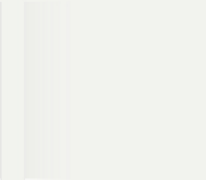
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Mark Bittman



Classic Shrimp Scampi

Melissa Clark



White Radish

Colin Clark

40 minutes



About 1 3/4 hours, plus overnight ...



40 minutes



15 minutes



10 minutes



TRENDING ON COOKING



**Spicy White Bean Stew
With Broccoli Rabe**
Alison Roman

40 minutes



**Chocolate-Chip Banana
Bread**
Erin Jeanne McDowell

1 1/2 hours



**Creamy Swiss Chard Pasta
With Leeks, Tarragon and
Lemon**
Alexa Weibel

30 minutes



**Joanne Chang's Maple-
Blueberry Scones**
Dorie Greenspan, Joanne Chang

1 hour, plus chilling and cooling



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