
Chicken Piccata

Ingredients

- 2 chicken breast, pounded thin
- 1/2 c flour
- 1 tsp salt
- 1 tsp pepper
- 2 tb olive oil
- 2 tb butter
- 1 shallot, minced fine
- 2 garlic cloves, minced fine
- 5 tb butter, cubed
- 3/4 c dry white wine
- 1 lemon, zested and juiced
- 2 tb capers

Directions

1. Dredge *chicken* in *flour*, *salt*, and *pepper*.
2. Cook *chicken* in *butter* and *olive oil*. Remove. Sauté *shallot* and *garlic*. Deglaze with *wine* and let reduce by half.
3. Reduce heat to low, whisk in remaining *butter*, *lemon juice*, *zest*, *capers* and Serve.