



Cooking with  
Andrea



## Chicken Piccata

- 2-4 boneless, skinless chicken breast halves (1 1/2 pound total), or 4-8 chicken cutlets
- 1/2 cup flour
- 1/4 teaspoon salt
- Pinch ground black pepper
- 3 tablespoons grated Parmesan or Romano cheese
- 3 tablespoons extra virgin olive oil
- 4 tablespoons butter
- 1/2 cup chicken stock and/or dry white wine (such as a Sauvignon Blanc or Chardonnay)
- 2 tablespoons lemon juice or the juice of 1/2 a whole lemon (reserve 1/2 into thin slices)
- 1/4 cup capers (rinsed)
- (Optional- 2 cloves chopped garlic)
- 2 tablespoons fresh chopped parsley

**1. Prepare chicken cutlets and pound them thin:** To make chicken cutlets, slice the chicken breast halves horizontally. If the pieces are still thick after butterflying, put them between two pieces of plastic wrap and pound them with a meat hammer to 1/4-inch thickness.

**2. Season and Dredge cutlets in flour and Parmesan:** Salt & pepper the chicken pieces, then dredge the chicken pieces thoroughly in the flour and Parmesan or Romano, until coated.

**3. Brown cutlets in butter and oil:** Heat olive oil and 2 tablespoons of the butter in a large skillet on medium high heat. Add half of the chicken pieces, do not crowd the pan. Brown well, about 3 minutes per side. Remove the chicken from the pan and reserve to a plate. Cook the other breasts in the same manner and remove from pan.

**4. To make the Sauce:** Add the garlic and sauté until garlic is translucent, then add the white wine, lemon juice, and capers to the pan. Use a spatula to scrape up the browned bits; you can add the chicken stock at this point to create more sauce. Reduce the sauce by half. Whisk in the remaining 2 tablespoons of butter.

**5. To Serve:** Add the chicken back into the pan with any juices from the plate. If using whole lemons add few thin slices and sauté for 3-4 minutes then add parsley. Serve with the sauce poured over the chicken. Sprinkle with a little more parsley if desired.