

Classic Chicken Piccata by Lynn's Recipes



Lynn demonstrates how to make Classic Chicken Piccata. This makes a great main dish for dinner. From Publix Supermarket.

Ingredients:

- Juice of 2 lemons
- 4 Boneless/Skinless Chicken Breast Cutlets (about 1 pound)
- ½ teaspoon kosher salt
- ¼ teaspoon pepper
- 1/3 cup all purpose flour
- Large zip-top bag
- 2 Tablespoons canola oil
- 3 Tablespoons unsalted butter, divided
- ½ cup chicken broth
- 2 Tablespoon Capers

Squeeze lemons for juice -- 1/3 cup.

Season chicken with salt and pepper. Add flour to bag; add 2 cutlets and coat evenly; shake off any excess flour. Repeat until all are coated.

Preheat large sauté pan on medium-high heat for about 2-3 minutes. Place oil and 1 Tablespoon butter in pan to melt, then add chicken; cook 2-3 minutes on each side or until well browned.

Reduce heat to medium-low; add broth, lemon juice, capers. Simmer 3-4 minutes or until sauce

Classic Chicken Piccata by Lynn's Recipes

thickens and chicken is 165°. Remove chicken; whisk in remaining 2 tablespoons butter. Serve sauce over chicken.

[Link to Aroma Induction Hot Plate](#)

[Comment or watch this Recipe on You Tube](#)

Follow me on:

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

Lynn's Recipes: July 2013
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)