



CHICKEN PICCATA

Ingredients [serves 2]

- 4 chicken cutlets
- 2 tbsp vegetable oil
- ¼ cup dry white wine
- 1 tsp minced garlic
- ½ cup chicken broth
- 2 tbsp fresh lemon juice
- 1 tbsp capers, drained
- 2 tbsp unsalted butter
- fresh lemon slices
- ½ cup all-purpose flour

Preparation:

1. Season cutlets with salt and pepper, then roll in flour. Tap off excess flour.
2. Coat a sauté pan with non-stick spray, add vegetable oil, and heat over medium-high.
3. Saute cutlets 2-3 minutes on one side. Flip and sauté the other side for 1-2 minutes with the pan covered.
4. Transfer cutlets to a warm plate, pour off fat from the pan.
5. Deglaze pan with wine and add minced garlic. Cook until garlic is slightly brown and liquid is nearly evaporated, about 2 minutes.
6. Add broth, lemon juice, and capers.
7. Return cutlets to pan and cook on each side for a minute. Transfer cutlets on a warm plate.
8. Finish sauce with butter and lemon slices. Once butter melts, pour sauce over cutlets.
Note: You can garnish it with fresh chopped parsley before serving warm.

Happy eating!

This recipe was brought to you by **Gourmeted.com**. The original recipe was taken from *Cuisine at Home* magazine. If you have questions regarding this recipe, contact us at gourmeted@gmail.com.