

Chicken Piccata with Lemon Sauce



Ingredients:

2 tablespoons olive oil
1 cup chicken broth
Salt and black pepper, to taste
4 boneless, skinless chicken breasts
1/2 cup all-purpose flour (for dredging)
3 tablespoons unsalted butter, divided
1/4 cup fresh lemon juice (from about 2 lemons)
2 tablespoons capers, drained and rinsed
Fresh parsley, chopped (for garnish)

Prep Time: 10 min | Cooking Time: 20 min

Instructions:

Prepare the Chicken:

Place each chicken breast between two sheets of plastic wrap and pound to an even thickness (about 1/2 inch thick). Season both sides with salt and black pepper.

Dredge the Chicken:

Lightly coat each chicken breast in flour, shaking off any excess.

Sear the Chicken:

Heat 2 tablespoons of butter and 2 tablespoons of olive oil in a large skillet over medium-high heat. Once the butter is melted and the pan is hot, add the chicken breasts. Cook for 3–4 minutes per side, or until golden brown and cooked through. Remove the chicken from the skillet and set aside.

Make the Lemon Sauce:

In the same skillet, add the chicken broth, lemon juice, and capers. Bring the mixture to a simmer, scraping up any browned bits from the bottom of the pan. Let the sauce reduce slightly, about 2–3 minutes.

Finish the Sauce:

Lower the heat and stir in the remaining 1 tablespoon of butter. Taste and adjust the seasoning with salt and pepper if needed.

Return the Chicken to the Pan:

Place the cooked chicken breasts back into the skillet, spooning the lemon sauce over the top. Let the chicken simmer in the sauce for 1–2 minutes to absorb the flavors.

Serve and Garnish:

Transfer the chicken to a serving plate, pour the lemon sauce over it, and garnish with chopped parsley. Serve immediately, paired with pasta, rice, or steamed vegetables.