

Chicken Picatta

Ingredients

- 1/3 cup plain flour
- 1 tsp sea salt
- ½ tsp black pepper
- 2 chicken breasts (about 1 pound total), sliced into cutlets*
- 2 Tbsp butter
- 2 Tbsp olive oil

- ½ lemon, seeds removed and cut into thin slices
- 1 cup chicken broth

- 2 Tbsp butter
- 2 Tbsp Capers, drained
- Juice from ½ lemon

Instructions

1. Mix flour, salt and pepper in a large shallow dish; dredge the chicken in the flour mixture and shake off excess.
2. Heat 2 tablespoons of butter and the oil in large skillet over medium-high heat; brown chicken on each side in batches; move to layers of paper towels to drain.
3. Add the lemon slices to the pan and cook about 30 seconds; add the broth and simmer for 3 minutes or until reduced.
4. Reduce heat to low; stir in the remaining butter, capers, and lemon juice.
5. Return chicken to skillet and cook until sauce is thickened and chicken is hot, up to 4 minutes.

*Chicken breasts that have been sliced horizontally.