

Chicken Piccata

Ingredients:

6 skinless and boneless Chicken Breasts, halved horizontally & tenderized
Sea salt and freshly ground Black Pepper
All-purpose Flour, for dredging
6 tbsp unsalted Butter
5 tbsp EVO oil
⅓ cup fresh Lemon Juice
½ cup Chicken Stock
¼ cup brined Capers, rinsed
2 tbsp fresh or 1 tbsp dried Tarragon
⅓ cup fresh Parsley, chopped

Directions:

Use a meat mallet to tenderize chicken between plastic wrap.
Season the chicken with salt and pepper and dredge in flour, shaking off excess.

In a large skillet over medium high heat, melt 2 tbsp of butter with 3 tbsp olive oil.
When butter and oil start to sizzle, add some of the chicken and cook for 3 minutes.
When chicken is browned, flip and cook other side for 3 minutes.
Remove and transfer to plate.

Melt 2 more tbsp butter and add another 2 tbsp olive oil.
When butter and oil start to sizzle, add the other remaining pieces of chicken and brown both sides in same manner.
Remove pan from heat and add chicken to the plate.

Into the pan add the lemon juice, stock, capers and tarragon.
Return to stove and bring to boil, scraping up brown bits from the pan for extra flavor.
Check for seasoning.
Return all the chicken to the pan and simmer for 5 to 10 minutes, covered.
Remove chicken to platter.
Add remaining 2 tbsp butter to sauce and whisk vigorously.
Pour sauce over chicken and garnish with parsley.