

# Chicken Piccata

2 boneless skinless chicken breasts, cut in half horizontally to form four cutlets

salt and pepper

1/2 cup flour

1 egg

1 tablespoon water

1 1/2 cups bread crumbs

2 tablespoons olive oil

2 tablespoons butter

1/3 cup fresh lemon juice

1/2 cup chicken broth

1 tablespoon capers

lemon slices, for garnish

fresh parsley, for garnish

Sprinkle the chicken cutlets with salt and pepper. Add the flour to a plate or shallow dish. In another shallow dish, whisk together the egg and the water. Add the bread crumbs to a third dish.

Heat the olive oil in a large skillet over medium heat. Working one at a time, dredge the chicken cutlets in the flour, followed by the egg, then in the breadcrumbs. Add the chicken to the skillet and cook for 3-4 minutes on each side, or until cooked through. Remove the chicken to a plate and cover with foil to keep warm.

Use a paper towel to quickly wipe out the skillet. Return the skillet to the heat and add the butter. When the butter has melted, add the lemon juice and chicken broth. Continue to simmer over medium heat until reduced by half. Add the capers and cook 1-2 minutes, until heated through. Spoon the sauce over the chicken breasts and top with fresh lemon slices and chopped parsley.

*adapted from [Ina Garten](#)*