

Chicken Piccata (Serves 2)

Recipe slightly adapted from [Ina Garten](#)

Ingredients:

2 split (1 whole) boneless, skinless chicken breasts
Kosher salt and freshly ground black pepper
1/2 cup all-purpose flour
1 extra-large egg
1/2 tablespoon water
3/4 cup seasoned dry bread crumbs
Good olive oil
3 tablespoons unsalted butter, room temperature, divided
1/3 cup freshly squeezed lemon juice (2 lemons), lemon halves reserved
1/2 cup dry white wine
1/4 cup capers, rinsed
Sliced lemon, for serving
Chopped fresh parsley leaves, for serving

Directions:

Preheat the oven to 400 degrees F. Line a sheet pan with parchment paper and a rack.

Place each chicken breast between 2 sheets of parchment paper or plastic wrap and pound out to 1/4-inch thick. Sprinkle both sides with salt and pepper.

Mix the flour, 1/2 teaspoon salt, and 1/4 teaspoon of pepper in a shallow plate. In a second plate, beat the egg and 1/2 tablespoon of water together. Place the bread crumbs on a third plate. Dip each chicken breast first in the flour, shake off the excess, and then dip in the egg and bread crumb mixtures.

Heat 1 tablespoon of olive oil in a large saute pan over medium to medium-low heat. Add the chicken breasts and cook for 2 minutes on each side, until browned. Place them on the sheet pan on top of the rack and allow them to bake for 5 to 10 minutes while you make the sauce.

For the sauce, wipe out the saute pan with a dry paper towel. Over medium heat, melt 1 tablespoon of the butter and then add the lemon juice, wine, the reserved lemon halves, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Boil over high heat until reduced in half, about 2 minutes. Off the heat, add the remaining 2 tablespoons of butter and capers and swirl to combine. Discard the lemon halves and serve 1 chicken breast on each plate. Spoon on the sauce and serve with a slice of lemon and a sprinkling of fresh parsley.

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