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PLATE
CATERING

Chicken Piccata

Makes 4 Servings

INGREDIENTS

- 4 boneless skinless chicken breasts
- ½ teaspoon kosher salt, plus more for seasoning
- ¼ teaspoon black pepper, plus more for seasoning
- ½ cup all-purpose flour
- lemon zest, from one lemon
- ⅓ cup lemon juice
- ½ cup chicken broth
- ¼ cup capers, drained and rinsed
- ¼ cup olive oil
- 2 sprigs thyme
- 2 tablespoons unsalted butter
- 1 teaspoon chopped parsley

Directions

- To ensure even cooking, cut the chicken breasts in half lengthwise to create 8 total pieces. Season both sides of chicken pieces with salt and pepper.
- In a shallow bowl combine flour, ½ teaspoon salt, and ¼ teaspoon pepper. Dredge chicken breasts in the flour mixture shaking off excess, transfer to a plate.
- In a medium bowl combine lemon zest, lemon juice, chicken broth, and capers. Set aside.
- Heat a large 12-inch skillet over medium-high heat. Once hot add the oil. When the oil is hot, carefully add chicken to the pan. Cook until lightly browned, about 3 minutes per side. Remove and transfer to a plate.

- Add lemon caper sauce and thyme sprigs to the same pan used to cook the chicken. Bring liquid to a simmer over medium heat. Scrape down the brown bits from the pan and whisk until dissolved into the liquid. Reduce by 1/3, about 2 to 3 minutes.
- Return chicken to the pan and simmer over medium-low heat for 5 minutes, flipping halfway through. Transfer chicken to a serving dish.
- Over low heat, vigorously whisk in 2 tablespoons of butter into the sauce. Taste and season with more salt and pepper as desired. Add the chicken back and pour the sauce over top. Garnish with parley.