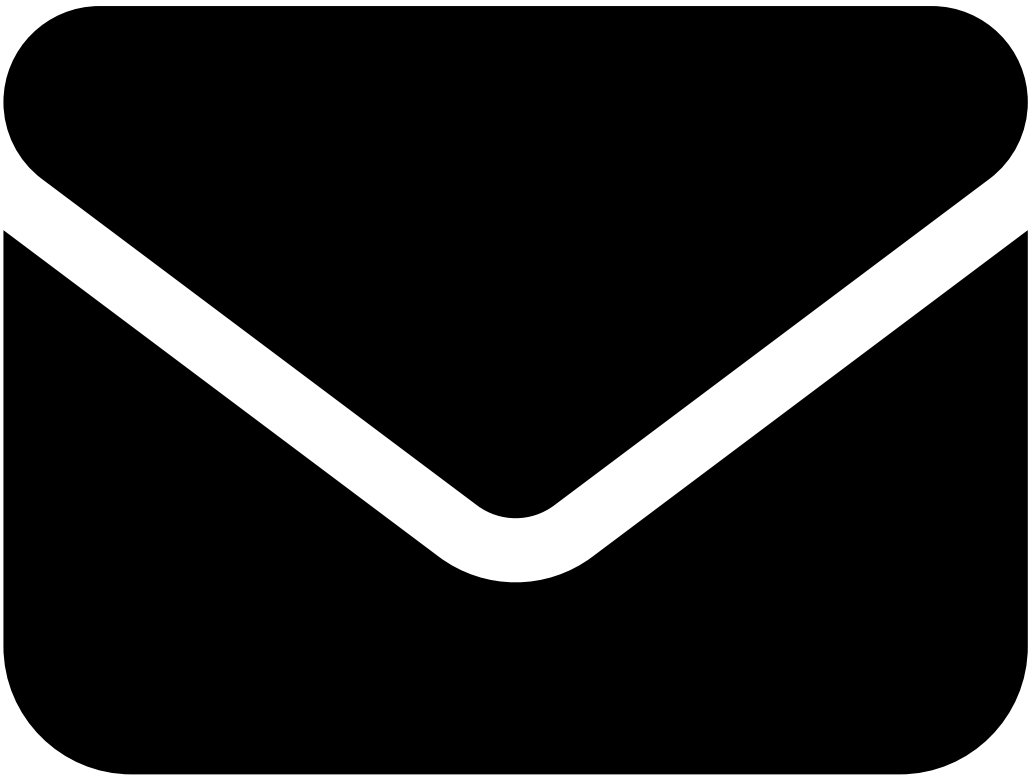
Easy and quick chicken francese

Quick and Easy Chicken Francese

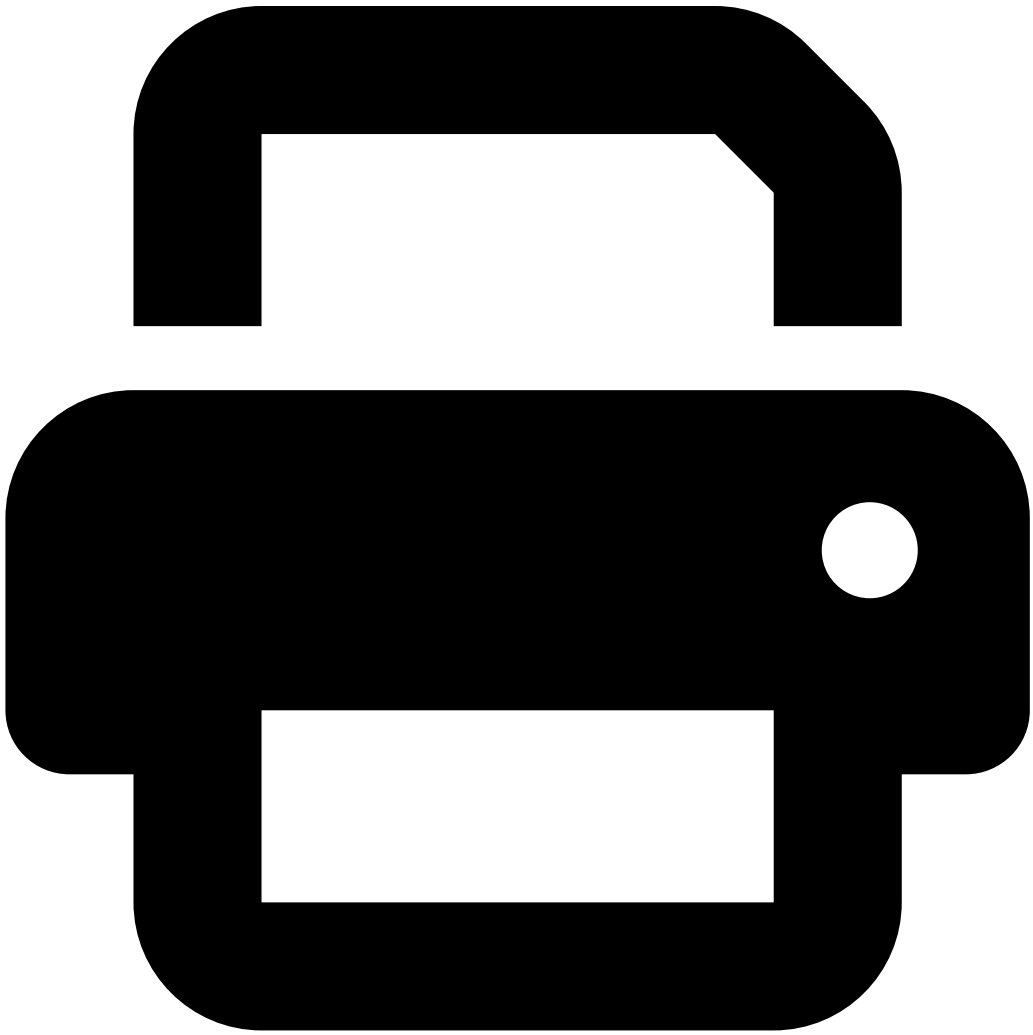
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Quick and easy chicken Francese is a lightly battered pan-fried chicken breast meal with an elegant white wine lemon sauce. It’s like chicken piccata, but with a thicker sauce, more of it , no capers and lemon flavors, and a delicious crust that soaks up the sauce. Chicken Francese a lovely restaurant dish that’s easy to make at home. It’s hallmark is the light golden crust created by dredging chicken breast in flour and egg before pan -frying them to a golden perfection. Once cooked the chicken cutlets are covered in a tangy lemon sauce. This recipe is ideal for busy weeknights when you want something elegant but don’t have hours to spend in the kitchen, and it’s fancy enough for Saturday night dinner with friends.

What makes chicken Francese quick and easy is its minimal ingredients and straightforward preparation. With basic pantry ingredients, you can whip up this chicken dish in under 30 minutes. Pair it with simple sides like steamed vegetables, pasta, or a crisp salad for a complete meal. Whether you’re hosting guest or feeding your family . Chicken Francese is

sure to be a hit with its bright flavors and beautiful presentation.

Tips for making Quick and easy Chicken Francese

To ensure your chicken francese turns out perfect every time, start by pounding the chicken breast to an even thickness. This helps them cook evenly and quickly. Season both sides of the chicken with salt and pepper before dredging them in flour, and be sure to shake off any excess to avoid overcoating. When dipping the chicken breast into the egg mixture, let the excess egg drip off before placing in the hot pan to achieve a delicate golden crust.

When making the lemon butter sauce, use fresh lemon juice for the best flavor- it brightens the dish and balances the richness of the butter. Deglaze the pan with the wine and scrape up all the browned bits from the bottom, that’s where the deep flavors are.

Let the sauce simmer briefly to thicken slightly before returning the chicken back to the pan. Serve immediately, garnish with fresh Italian parsley and lemon slices, for a dish that’s as beautiful as it is delicious.

Quick and Easy Chicken Francese



Quick and Easy Chicken Francese is a classic Italian-American dish featuring tender chicken cutlets lightly coated in flour and egg, then pan-seared until golden and finished in a bright lemon, butter, and white wine sauce. It’s a restaurant-style dinner that comes together in about 30 minutes.

- 2 large skinless boneless chicken breast
- 1/2 cup flour
- 2 eggs
- 3 Tbsp olive oil
- 1 lemon thinly sliced
- lemon juice from 1 lemon
- 3 Tbsp. butter
- 2 cups chicken stock
- 1/2 cup white wine
- 1/2 cup chopped Italian parsley
- salt and pepper to taste

1. Cut in chicken breast in half horizontally to form 4 thin breast in total. Pound thin
2. Add half the parsley to the eggs whisk the eggs slightly
3. Add salt and pepper to the flour
4. Coat the chicken first in the flour then in the egg
5. In a non- stick saute pan heat the oil over medium high heat
6. Cook the chicken until golden on both sides about 3 minutes per side. Then remove and set aside. Wipe the pan clean using paper towels.
7. In the same pan melt the butter. add 2 tbsp. of flour and cook stirring for 1 minute with a wooden spoon. While stirring add in the wine waiting until it evaporates before adding in the chicken stock. lemon juice and lemon slices. Simmer for 4-5 minutes or until the sauce thickens.
8. Return the chicken to the pan just to heat through, add

the rest of the parsley. Plate the chicken pour the lemon sauce over it ,garnish with more Italian parsley and lemon slices .



For tender, evenly cooked chicken, pound the cutlets to an even thickness before dredging. Don’t overcrowd the pan when cooking—the chicken needs enough room to develop a beautiful golden crust.

Main Course

Italian