# Easy Chicken Piccata

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This Easy Chicken Piccata Recipe is so easy and quick, its prefect for family weeknight meals, but fancy enough for weekend dinner with friends.

Melt in your mouth chicken breast in a light creamy, lemony sauce made this recipe a restaurant favorite, I simplified the recipe for the home cook, no worries none of the flavor is lost

## What Makes  Easy Chicken Piccata Easy???

This Easy Chicken Piccata recipe is so easy on so many levels. First, you only need a few common ingredients. The only ingredient may be not be so common could be the capers

Second, Chicken Piccata is nothing more than fillet chicken breast dredged in flour and saute to a golden deliciousness.

One important thing to remember when sautéing, the saute pan needs to be big enough to cook the chicken to a golden brown.

If the saute  pan is too small your chicken wouldn’t brown, you’ll end up with chicken that looks like it was boiled instead of sautéed,

we don’t want that boiled chicken look in this recipe. We want beautifully browned chicken, so we can deglaze the pan and scoop up

all those delicious browned bits at the bottom of the pan, where all the flavor is!!!!

# Ingredients

- 4 skinless boneless chicken breast
- 1/2 cup  flour for dredging
- 1/2 cup white wine
- 1 cup chicken stock
- 2 Tablespoons finely minced garlic
- 2 Tablespoons chopped Italian parsley
- 1/4 cup lemon juice  or juice from 2 lemons
- 2 Tablespoons lemon rind
- 1/2 cup capers
- 2 tablespoons butter
- 2 tablespoons olive oil
- Salt and pepper to taste

# Instructions

1. Cut the chicken breast into equal  sliced pieces
2. Salt and pepper chicken
3. Dredge chicken in flour shaking off excess
4. Heat butter and oil to medium in a large saute pan
5. Sauté chicken until golden brown remove and set aside
6. Sauté garlic and onion until tender and just beginning to brown
7. Deglaze the saute pan with the white wine waiting until it evaporates before processing
8. Then add  chicken stock and lemon juice  simmer 5 minutes
9. Return chicken to saute pan
10. Add the capers simmer covered 10 minutes
11. Plate , pour the sauce over the chicken breasts
12. Sprinkle with additional chopped Italian parsley