



CAFE THOMPSON RECIPE

PAN-FRIED CHICKEN PICCATA

Chicken piccata is an Italian-American dish made from thin chicken cutlets dredged in flour, pan-fried, and then served with a sauce of lemon juice, butter and capers. The sauce is made using pan drippings; lemon juice and white wine or chicken stock are added and reduced.

After reduction, butter is stirred in to finish the sauce.

SERVES 6

INGREDIENTS

- Six 6-ounce boneless, skinless chicken breast halves
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 cup all-purpose flour
- 3 tablespoons olive oil
- 1 cup chicken stock
- 3 to 4 tablespoons capers, drained
- 1 cup artichoke
- 2 to 3 tablespoons lemon juice
- 3 tablespoons butter

DIRECTIONS

Cut the chicken breasts in half crosswise. Pound with a meat mallet to 1/2-inch thickness; sprinkle with salt and pepper. Place the flour in a shallow bowl. Dip the chicken into the flour to coat both sides; shake off the excess.

In a large skillet, heat 1 tablespoon oil over medium-high heat. Brown the chicken in batches, adding oil as needed. Transfer the chicken to a sheet pan for baking.

Preheat the oven to 350 F.

Add the stock, capers, artichoke and lemon juice to the skillet, stirring to loosen the browned bits. Whisk in the butter, 1 tablespoon at a time, until creamy. Pour the sauce over the chicken. Bake for 5-10 minutes or until the internal temperature reaches 165 F.

Side dish

Fettuccine Alfredo

