

# chicken piccata

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Brief summary of the recipe.

## Ingredients

- 4 boneless, skinless chicken breasts
- kosher salt and black pepper
- 1/2 cup all purpose flour
- 4 tablespoons (1/2 stick) butter
- 4 tablespoons olive oil
- 1 cup of white wine or chicken broth
- 3/4 cup of low sodium chicken broth
- juice of two lemons
- 1/2 cup of heavy cream
- 1 teaspoon of chopped parsley plus more for serving
- 1 pound of angel hair pasta cooked according to package direction

## Directions

1. if the chicken breasts are overly thick, pound until slightly flattened. season with salt, pepper on both sides, then dredge them in flour.
2. shake off excess and set aside.
3. in a large skillet, heat 2 tablespoons of the butter and 2 tablespoons of oil over medium-high heat. fry two of the chicken breasts at a time until golden brown on both sides and cooked through, 3 to 4 minutes per sides. repeat with the remaining butter, oil and chicken breasts and remove to a plate. set aside.
4. pour in the wine, chicken broth and lemon juice and whisk the sauce, scraping the bottom of the pan to loosen up all the flavorful bits. let the sauce cook and bubble and thicken until reduced by about half. sprinkle in a little salt and pepper as it's cooking.
5. turn the heat to low, pour in the cream and whisk the sauce, letting it cook for a couple of minutes to thicken. stir in the parsley, then taste and adjust the seasonings. expect the sauce to have a real lemony tang to it. counter it with a little more broth and cream if it's too strong.
6. serve the chicken next to a pile of noodles and spoon the creamy sauce over the whole thing, finish it with a sprinkling of parsley.

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