**Chicken Piccata**

**Ingredients**:

* 2-3 Bonless, skinless chicken breasts, cut into 2-3 smaller pieces each and pounded to ¼” thickness
* 1 C. all-purpose flour seasoned with salt, pepper and paprika
* 2 eggs lightly beaten
* Juice of 2-3 lemons, plus their skins
* Olive oil to coat bottom of 8” round skillet ½ “
* 4 tbsp. butter
* 2 cups white wine (chardonnay or pinot grigio works best)
* 1 heaping tablespoon of capers
* 2 Tbsp. chopped flat leaf parsley
* ½ c. chicken broth
* Salt and pepper, to taste
* Lemon slices, for garnish

**Directions**:

1. Heat olive oil and 2 tbsp. butter in skillet on medium to medium-high heat
2. Dredge the pounded chicken pieces first in the beaten eggs and then in the seasoned flour – shake off excess flour
3. Saute 2-3 coated chicken pieces 3-4 minutes per side until golden brown and lightly crisp
4. Transfer to a baking sheet and season lightly with salt and pepper
5. Repeat steps until all the chicken is sauteed
6. Finish baking the chicken 5-10 minutes in a 350 degree F. oven
7. While chicken bakes, add the chicken broth and wine to the pan. Squeeze the juice of 2 lemons into the sauce and toss in the skins
8. Simmer until the pan sauce is reduced to half, approx. 5 minutes.
9. Remove from heat, discard the lemon skins, add the capers and remaining butter
10. To serve, plate the chicken pieces atop rice or pasta and spoon 2 tbsp. wine sauce over chicken, topping with chopped parsley and a few lemon slices

Recipe courtesy of Carolyn Gloster