

Chicken Piccata

By Simply Creative Chef Rob Scott

- 2 skinless and boneless chicken breasts, butterflied and then cut in half**
- Sea salt and freshly ground black pepper**
- All-purpose flour for dredging**
- 6 tbsp. unsalted butter**
- 5 tbsp. extra-virgin olive oil**
- 1/3 cup fresh lemon juice**
- 1/2 cup chicken stock**
- 1/4 cup brined capers, rinsed**
- 1/3 cup fresh parsley, chopped**

- 1. Season the chicken with salt and pepper. Dredge chicken in flour and shake it off.**
- 2. In a large skillet over medium high heat, melt 2 tbsp. of butter with 3 tbsp. of butter with 3 tbsp. of olive oil.**
- 3. When butter and oil start to sizzle, add 2 pieces of chicken and cook for 3 minutes. When chicken is browned, flip and cook other side for 3 minutes.**
- 4. Remove and transfer to plate. Melt 2 more tablespoons of butter and add another 2 tbsp. of olive oil.**
- 5. When butter and oil start to sizzle, add the other 2 pieces of chicken and brown both sides in same manner. Remove pan from heat and add chicken to the plate.**
- 6. Into the pan add the lemon juice, stock and capers.**
- 7. Return to stove and bring to boil, scraping up brown bits from the pan for extra flavor.**
- 8. Check for seasoning. Return all the chicken to the pan and simmer for 5 minutes.**
- 9. Remove chicken to platter and add the remaining 2 tbsp. of butter to sauce and whisk vigorously.**
- 10. Pour sauce over chicken and garnish with parsley.**