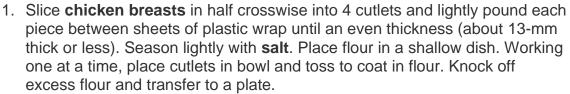
Chicken Piccata

Serves 4 (2)

- 2 large skinless, boneless chicken breasts (1)
- Kosher salt
- 65 g all-purpose flour (32 g)
- 3 T extra-virgin olive oil, divided (1½ T)
- 4 garlic cloves, smashed (2)
- 78 ml dry white wine (36 ml)
- 1 T drained capers, coarsely chopped (½ T)
- 4 T unsalted butter, cut into pieces (2 T)
- 2 T fresh lemon juice (1 T)
- Chopped parsley and lemon wedges (for serving)



- 2. Heat oil in a large skillet over medium-high. Working in batches if needed to avoid overcrowding the pan, cook cutlets, without moving them, until deeply browned underneath, about 2 minutes. Turn over and cook on the other side just until chicken is nearly cooked through, about 30 seconds. Transfer to a clean plate.
- 3. Add **garlic** and remaining **oil** to the skillet and cook, stirring often and reducing heat if needed to keep garlic from scorching, until golden brown, **about 2 minutes**.
- 4. Add **wine** and **capers** and cook, swirling pan and scraping up any browned bits stuck to the bottom of skillet, until liquid is almost completely evaporated, **about 3 minutes**.
- 5. Add 120 ml (60 ml) water, followed by the butter. Swirl pan vigorously while butter melts to help it form an emulsion with water, about 1 minute.
- 6. Return chicken to skillet and simmer until chicken is cooked through and sauce is thick enough to coat a spoon, **about 2 minutes**.
- 7. Remove from heat and stir **lemon juice** into sauce; season with **salt**.
- 8. Transfer chicken and sauce to a platter and top with **parsley**; serve with **lemon wedges**.

