

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)
1. Slice **chicken breasts** in half crosswise into 4 cutlets and lightly pound each piece between sheets of plastic wrap until an even thickness (about 13-mm thick or less). Season lightly with **salt**. Place flour in a shallow dish. Working one at a time, place cutlets in bowl and toss to coat in flour. Knock off excess flour and transfer to a plate.
 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**.