

Chicken Piccata

Servings: 2

Source: Ina Garten Food Channel Episode IG0910 (Friday, Dec. 7, 2008)

Ingredients

- 2 each Boneless, Skinless Chicken Breasts
- Kosher Salt And Black pepper
- ½ cup Flour
- 1 large Egg
- ½ tbsp Water
- ¾ cups Seasoned Dry Bread Crumbs Or Panko
- Good Olive Oil
- 3 Unsalted Butter, Room Temperature, Divided
- ⅓ cup Lemon Juice, lemon halves reserved
- ½ cup Dry White Wine
- Sliced Lemon And Parsley For Serving

Method

Preheat the oven to 400°F. Line a sheet pan with parchment paper.

Place each chicken breast between 3 sheets of parchment paper or plastic wrap and pound out to ¼ inch thick. Sprinkle both sides with salt and pepper.

Mix the flour, ½ tsp salt, and ¼ tsp pepper in a shallow plate. In a second plate, beat the egg and ½ tbsp water together. Place the bread crumbs on a third plate. Dip each chicken breast first in the flour, shake off the excess, and then dip in the egg and bread crumb mixtures.

Heat 1 tbsp olive oil in large saute pan over medium to medium-low heat. Add the chicken breasts and cook for 2 minutes on each side, until browned. Place them on the sheet pan and allow them to bake for 5 to 10 minutes while you make the sauce.

For the sauce, wipe out the saute pan with a dry paper towel. Over medium heat, melt 1 tbsp butter and then add the lemon juice, wine, the reserved lemon halves, ½ tsp salt and ¼ tsp pepper. Boil over high heat until reduced in half, about 2 minutes. Off the heat, add the remaining 2 tbsp of butter and swirl to combine. Discard the lemon halves and serve 1 chicken breast on each plate. Spoon on the sauce and serve with a slice of lemon and a sprinkling of fresh parsley.