

Chicken Piccata

Recipe By *Sina Mizrahi*



Cooking and Prep:  45
m

Serves:  4

Contains:  

Preference: Meat

Difficulty: Easy

Occasion: Shabbat

Diet: Low Carb, Sugar Free

Source: Relish by Binah

Magazine

Ingredients (11)

Main ingredients

- 1 pound chicken breast, thinly sliced (about 4 pieces)
- all-purpose flour, for coating
- Tuscanini Sea Salt, to taste
- pepper, to taste
- 1/2 cup oil

1/2 cup **Baron Herzog Chenin Blanc** or other white wine

1/3 cup fresh lemon juice

1 teaspoon lemon zest

1/4 cup capers, rinsed

1/3 cup fresh parsley, chopped

Sommelier Suggests

Mt. Tabor Chardonnay

Start Cooking

For the Chicken

1. Thin the sliced chicken breast by pounding between two pieces of plastic wrap. Season each side with salt and pepper, then dredge in flour, shaking off excess.
2. In a large skillet, heat quarter cup of oil over medium-high heat. Once the oil sizzles, add two chicken breasts and fry until golden brown, about three to four minutes per side. Transfer them to a plate and add the remaining oil to the skillet. Fry the next two pieces of chicken until golden brown. Transfer to a plate.
3. Add the wine, lemon juice, lemon zest, and capers to the pan. Bring to a boil and reduce the sauce by a third.
4. To serve, place the chicken on a serving dish or plate, pour the sauce over it, and garnish with parsley.

Note:

This recipe works just as well with up to 1½ pounds of chicken. If you're cooking for a larger crowd, increase the rest of the ingredients to match.