

Chicken Piccata

January 23, 2023

ACTIVE TIME 25 minutes

TOTAL TIME 25 minutes

Ingredients

4 servings

2 large skinless, boneless chicken breasts

Kosher salt

½ cup all-purpose flour

3 Tbsp. extra-virgin olive oil, divided

4 garlic cloves, smashed

⅓ cup dry white wine

1 Tbsp. drained capers, coarsely chopped

4 Tbsp. unsalted butter, cut into pieces

2 Tbsp. fresh lemon juice

Chopped parsley and lemon wedges (for serving)

Preparation

Step 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 ½" thick or less). Season lightly with salt. Place flour in a medium shallow bowl. Working one at a time, place cutlets in bowl and toss to coat in flour. Knock off excess flour and transfer to a plate.

Step 2

Heat 2 Tbsp. oil in a large skillet over medium-high. Working in batches if needed to avoid overcrowding, pan-fry the chicken 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.

Step 3

Add garlic and remaining 1 Tbsp. oil to the skillet and cook, stirring often and reducing heat if needed to keep garlic from scorching, until golden brown, about 2 minutes. 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. Add ½ cup water, followed by the butter. Swirl pan vigorously while butter melts to help it form an emulsion with water, about 1 minute.

Step 4

Return chicken to skillet and simmer until chicken is cooked through and sauce is thick enough to coat a spoon, about 2 minutes. Remove from heat and stir lemon juice into sauce; season with salt. Transfer chicken and sauce to a platter and top with parsley; serve with lemon wedges.

Editor's note: *This recipe was originally published in February 2018. Head this way for more of our [best recipes for chicken breast](#) →*

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