

# CHICKEN PICCATA

## Ingredients

*4 boneless chicken breasts (thinly cut if possible)*

*½ cup flour*

*1 ½ tsp salt*

*¼ tsp black pepper*

*½ tsp paprika*

*3 TBS butter*

*2 TBS olive oil*

*½ cup white wine*

*3 TBS capers*

*3 TBS lemon juice*

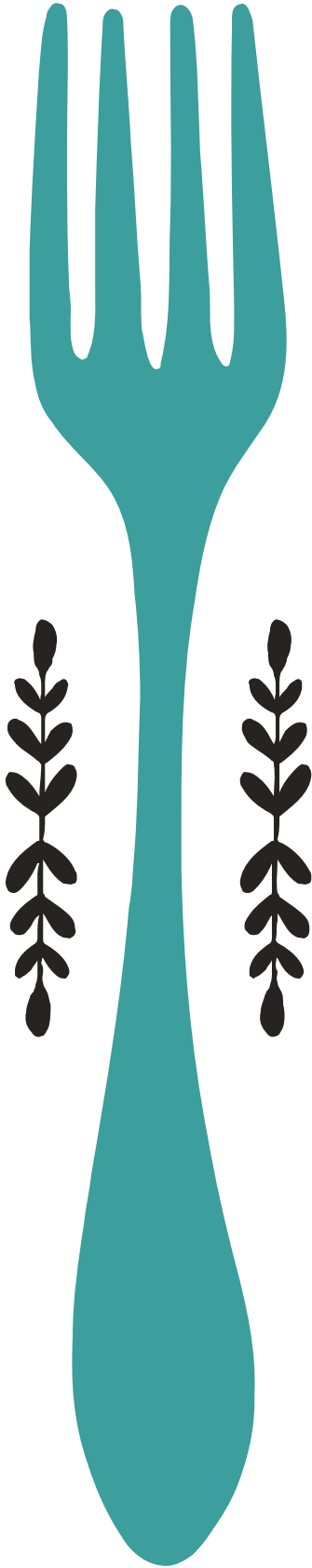
## Instructions

*If you can't find thin cut chicken breast you will need to pound them out.*

*Mix flour and seasoning and put on a dinner size plate. Dredge both sides of chicken in flour.*

*In a large skillet, sauté chicken breasts in butter for 3-4 minutes each side on a medium/high heat.*

*Remove chicken from the pan, but keep warm.*



***Add wine, capers and lemon juice to the skillet and reduce by 2/3rds. Serve sauce over chicken.***

***Tip:***

***Double or even triple your sauce because it will be that yummy and serve with Angel Hair pasta or even a rice pilaf!***