Chicken Piccata

Ingredients

- 1 pound boneless, skinless chicken breasts, sliced into thin strips
- 1/2 cup all-purpose flour
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/4 cup olive oil
- 1/4 cup dry white wine
- 1/2 cup chicken broth
- 1/2 cup lemon juice
- 1/4 cup capers
- 1/4 cup chopped fresh parsley

Instructions

1. In a shallow dish, combine the flour, salt, and pepper. Dredge the chicken strips in the seasoned flour mixture, ensuring they are evenly coated.
2. Heat the olive oil in a large skillet over medium heat.
3. Carefully place the floured chicken strips into the hot oil and cook for 3-4 minutes per side or until golden brown and cooked through.
4. Remove the chicken from the skillet and set it aside.
5. In the same skillet, add the white wine and let it simmer for 2 minutes until reduced by half.
6. Stir in the chicken broth and lemon juice and bring the mixture to a boil.
7. Reduce the heat to low and let the sauce simmer for 5 minutes, stirring occasionally.
8. Add the cooked chicken back into the skillet with the sauce and stir gently to coat.
9. Simmer for an additional 2 minutes until the chicken is heated through.
10. Remove the skillet from the heat and stir in the capers and parsley.
11. Transfer the chicken piccata to a serving dish and garnish with additional parsley, if desired.
12. Serve with your favorite sides, such as mashed potatoes, roasted vegetables, or a fresh salad.

source: https://cookgeeks.net/chicken-piccata-recipe-no-butter/

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