



Chicken Piccata

Recipe Card

INGREDIENTS

- 2 8-10 oz Boneless and Skinless Chicken Breasts, butterfly the Chicken Breast
- 2 cup All Purpose Flour
- 4 Eggs whisked
- 3 tbsp Unsalted Butter
- 3 tbsp Extra-Virgin Olive Oil
- 1/4 cup Brined Capers
- 1 can Artichokes (drained)
- 1 jar of Stancato's Piccata Sauce

DIRECTIONS

Butterfly Chicken and lay on plastic wrap. Take another sheet of plastic and cover. Gently pound until evenly flat, remove plastic. Season Chicken with Salt & Pepper on both sides. Dredge Chicken in Flour, then Egg wash, Flour again. In large skillet over medium high heat, melt Butter with Olive Oil. Add Chicken and cook until golden brown on both sides. In separate sauce pan, sear Artichokes, add Capers until they bloom, then add Stancato's Piccata Finishing Sauce and simmer for 1 minute. Once sauce is heated, place Chicken on a platter and pour your sauce over the Chicken.

Makes 8 Servings.