

# Chicken Piccata

Krystal Cooper

2 split (1 whole) boneless,  
skinless chicken breasts  
Kosher salt and freshly ground  
black pepper  
½ cup all-purpose flour  
1 extra-large egg  
½ Tbsp. water  
¾ cup seasoned dry bread  
crumbs  
Good olive oil

## **Sauce:**

3 Tbsp. unsalted butter, room  
temperature, divided  
⅓ cup freshly squeezed lemon  
juice (2 lemons), lemon  
halves reserved  
½ cup dry white wine  
½ tsp. salt  
¼ tsp. pepper  
Sliced lemon, for serving  
Chopped fresh parsley leaves,  
for serving

Preheat the oven to 400°. Line a sheet pan with parchment paper. Place each chicken breast between 2 sheets of parchment paper or plastic wrap and pound out to ¼ inch thick. Sprinkle both sides with salt and pepper. Mix the flour, ½ teaspoon salt, and ¼ teaspoon of pepper in a shallow plate. In a second plate, beat the egg and water together. Place the bread crumbs on a third plate. Dip each chicken breast first in the flour, shake off the excess, and then dip in the egg mixture, and then in the bread crumbs.

Heat 1 tablespoon of olive oil in a large sauté pan over medium to medium-low heat. Add the chicken breasts and cook for 2 minutes on each side, until browned. Place them on the sheet pan and allow them to bake for 5 to 10 minutes while you make the sauce.

**Sauce:** Wipe out the sauté pan with a dry paper towel. Over medium heat, melt 1 tablespoon of the butter and then add the lemon juice, wine, the reserved lemon halves, ½ teaspoon salt, and ¼ teaspoon pepper. Boil over high heat until reduced in half, about 2 minutes. Take off the heat, add the remaining 2 Tbsp. of butter, and swirl to combine. Discard the lemon halves and serve 1 chicken breast on each plate. Spoon on the sauce and serve with a slice of lemon and a sprinkling of fresh parsley.