

# Chicken Piccata



Serves: 4

## Ingredients

4-6 oz. boneless, skinless chicken breasts, pounded evenly

6 tbsp. vegetable oil

1½ tsp. kosher salt

1 tsp. black pepper

¾ cup all-purpose flour

3 tbsp. fresh lemon juice

¼ cup pinot grigio white wine

3 tbsp. capers, drained

1 cup Rubix Speed Scratch Cream Sauce

2 tbsp. Italian parsley, roughly chopped

## How To

1. Use a meat tenderizer to pound the chicken breasts to desired thickness.
2. Heat oil in a large sauté pan over medium-high heat.
3. Season the chicken breasts on each side with salt and pepper. Dredge with flour.
4. Sauté the chicken breasts on each side until well browned and cooked to an internal temperature of 165 degrees. Remove chicken from pan to rest.
5. Reduce heat to low and add the lemon juice, white wine and capers to the pan, scraping the fond from the pan. Add the cream sauce and stir to combine.
6. Add the chicken breasts back to pan to coat well with sauce on each side.
7. Plate chicken on separate plates, spoon sauce over top and garnish with parsley.

