CHICKEN PICCATA

INGREDIENTS

3 tbsp flour

2 chicken breast fillet, cut horizontally into cutlets

1 tsp salt + black pepper

$\frac{1}{4}$ tsp sweet paprika

2 tbsp olive oil

2 tbsp salted butter, divided

1 + $\frac{1}{2}$ lemon

2 garlic cloves, minced

2 tbsp capers, more for serving

$\frac{1}{2}$ cup/120 ml chicken broth

$\frac{3}{4}$ cup/200 ml cream, 20% fat

1 tsp white miso paste, dissolved in 1 tbsp hot water

2 tbsp chopped parsley, more for serving

freshly ground black pepper, for serving

DIRECTIONS

Get all the prep done before you start cooking: cut the lemon into thin slices, mince the garlic and chop the parsley.

Slice the chicken breasts horizontally lengthwise into cutlets and gently pound with a meat tenderizer.
Combine the flour with salt, pepper and paprika. Dredge chicken cutlets in flour. Set aside.

Heat oil and 1 tbsp butter in a nonstick skillet. Place the lemon slices flat on the bottom of the skillet in a single layer and sear over high heat for 30 seconds on each side without stirring, or until caramelized. Remove the lemons from the skillet and set aside.

To the same skillet, add chicken cutlets and cook for 2-3 minutes per side, or until golden brown.
Remove from skillet onto a clean plate.

Reduce the heat, add garlic and sweat for 1 minute. Add capers and cook for 1 minute more. Deglaze the skillet with chicken broth and simmer for 2 minutes, while stirring and scraping up the brown bits from the bottom of the skillet with a wooden spoon. Add the remaining butter, stir until melted. Pour in cream and bring to a simmer. Add lemon juice, miso paste and parsley. Taste and adjust salt, if needed.

Return chicken to the skillet and top with the caramelized lemon slices. Simmer for 1 minute.

Finish off with freshly ground black pepper, extra capers and parsley. Serve with pasta and a big side salad. Enjoy!

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