**Chicken Picata**

RECIPE

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**INGREDIENTS**

* 20 chicken breasts (4oz)
* Salt and pepper
* 2 ½ cups flour
* Oil
* 5 cups chicken stock
* ¼ cup capers
* 2/3 cups lemon juice
* 2 sticks butter
* Optional Ingredients:

Fresh parsley

**DIRECTIONS**

1. Preheat oven to 350°. Spray a 2” pan with non-stick spray.
2. Pound chicken thin and sprinkle chicken with salt and pepper.
3. Place flour in a shallow bowl. Dip chicken in flour to coat both sides; shake off excess.
4. In a large skillet, heat some oil over medium-high heat. Brown chicken in batches, adding additional oil as needed. Transfer chicken to prepared pan.
5. Add stock, capers and lemon juice to skillet, stirring to loosen browned bits from pan. Whisk in butter, 1 tablespoon at a time, until creamy. Pour sauce over chicken. Cover and bake 20-30 minutes or until no longer pink or internal temperature reaches 165 degrees.

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| **Prep Time:** 20 minutes | **Cook Time:** 50 minutes | **Total Time:** 70 minutes | **Yield:** 20 servings |