

Chicken Piccata

- 1 cup water
- 2 Tbsp BTB chicken bouillon base
- 1/2 Tbsp cornstarch
- 1 Tbsp cold water
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- 6 boneless, skinless chicken (breasts or thighs)
- salt and pepper
- 1 cup flour
- 2 lemons, zested & juiced
- 2 large shallots
- 4 Tbsp sunflower oil, plus more if needed
- 1 Tbsp unsalted butter
- 2 Tbsp capers, drained
- 4 garlic cloves
- 1 Tbsp cold unsalted butter
- 1/4 tsp pepper

Options

- 1 tsp fresh parsley, for garnish



- Combine water and bouillon in a small sauce pan and bring to a boil then lower to medium when bouillon dissolves.

- In a small prep bowl, mix cornstarch and cold water to make a paste. Add paste (slurry) to the chicken bouillon in small saucepan, bring to a boil again until slightly thickened and take off the heat. Set aside.

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- Put chicken cutlet in between 2 pieces of plastic wrap. Pound with a meat mallet or heavy saucepan until 1/2 inch thick and even.

- Prep the veggies and keep in separate bowls: mince the shallots, garlic, and parsley.

- Zest the lemons and then juice into a separate bowl.

- Season chicken cutlets all over with salt, pepper, and half of the lemon zest. Add flour to a large shallow plate and dredge each cutlet in flour, tap off excess, and transfer to clean plate.

- Heat oil in a large skillet over medium-high heat until shimmering. Add chicken and cook, turning once, until browned on both sides, about 3 minutes per side (depending on thickness). Using a slotted spatula, transfer to clean plate.

- Add 1 Tbsp butter to same pan and melt over medium high heat. (may need to add more oil if pan is dry). Add shallots to skillet and sauté, stirring every 2 minutes until softened, about 5 minutes.
- Raise heat to medium high for 1 minute and carefully add the chicken bouillon, garlic, zest and lemon juice. Make sure to scrape any brown bits at the bottom. Reduce by half. Add butter and stir constantly until emulsified and sauce thickened.
- Season with 1/4 tsp salt and 1/4 tsp pepper. Add capers and taste to adjust seasoning.
- Return chicken cutlets to pan, coat with the sauce and warm thoroughly without overcooking. If the sauce begins to break at any point, swirl in a splash of water to bring it back together.
- Garnish with parsley and serve.