

Tim Farmer's Country Kitchen

CHICKEN PICCATA

Flour Coating

1 cup flour

$\frac{1}{4}$ teaspoon Basil

$\frac{1}{4}$ teaspoon Oregano

$\frac{1}{4}$ teaspoon Garlic

$\frac{1}{4}$ teaspoon each Salt
and Pepper

4 boneless, skinless
chicken breasts

$\frac{1}{2}$ cup of white wine

Juice from $\frac{1}{2}$ lemon,

$\frac{3}{4}$ cup of chicken broth

$\frac{1}{2}$ cup butter cut into cubes

1 shallot, minced fine

$\frac{1}{4}$ cup olive oil

1 ounce capers

Angel hair pasta



Slice the four chicken breasts in half (horizontally) and pound them out so they are the same thickness all around. Dry off chicken pieces. Dust each chicken piece with seasoned flour mixture. Heat olive oil in large sauté pan. Cook chicken breasts in olive oil until lightly brown on both sides about 1-2 minutes per side or until done. Remove chicken from pan and set aside, cover chicken to retain heat. Add the minced shallot and a little butter to the pan and sauté until translucent and lightly brown. Add the wine, juice of $\frac{1}{2}$ a lemon and chicken broth to the pan. Turn up the heat to high and reduce liquid down to $\frac{1}{2}$ to $\frac{1}{3}$ of total volume. Reduce heat down to a low simmer and one by one add the cold butter cubes and stir until melted. Add capers and cooked chicken into finished sauce to re-warm chicken. Plate with fresh angel hair pasta and chicken over top. Drizzle additional sauce over chicken and pasta.

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