

Chicken Piccata

2 tbs. extra-virgin olive oil
2 large chicken breasts, cut in half through the equator (about 1 lb.)
¼ tsp. Kosher salt
¼ tsp. freshly ground black pepper
1 cup dry white wine (we use Chardonnay)
1 cup + ¼ cup chicken stock, divided
1 heaping tbs. cornstarch
1 tbs. fresh lemon juice (juice of 1 small lemon)
2 tbs. chilled butter, cut into small pieces
1 tbs. capers, drained

Heat oil in a large skillet over medium-high heat. Sprinkle the chicken liberally with salt and pepper on both sides. Cook chicken until browned on both sides (about 3 minutes per side). Remove to a plate and keep warm. Add the wine to the pan, stirring to scrape the browned bits off the bottom, and cook until the wine reduces by half (about 3 minutes).

Meanwhile, mix ¼ cup stock with the cornstarch, whisking to combine.

Add the stock and lemon juice, and bring to a boil. Lower the heat to medium-low. Add in the butter, stirring until it's melted. Stir in the capers and then the slurry (cornstarch mixture). Cook 1 minute, then add the chicken back in along with any juices from the plate. Turn the chicken to coat, and cook an additional 5-10 minutes (until chicken is cooked through and absorbs the flavor from the sauce).



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