

Chicken Piccata with Lemon Sauce - A Light & Tangy Skillet Favorite

Few dishes strike the perfect balance between



TIME
30 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

4 boneless, skinless chicken breasts
Salt and black pepper, to taste
¾ cup all-purpose flour (for dredging)
2 tbsp olive oil
3 tbsp unsalted butter, divided
1 cup chicken broth
... cup fresh lemon juice (about 2 lemons)
2 tbsp capers, drained and rinsed
Fresh parsley, chopped (for garnish)

DIRECTIONS

1. Prepare the Chicken: Place each chicken breast between plastic wrap or parchment. Pound to ½-inch thickness. Season with salt and pepper.
2. Dredge in Flour: Lightly dredge each chicken breast in flour, shaking off the excess.
3. Sear the Chicken: Heat 2 tbsp butter and 2 tbsp olive oil in a large skillet over medium-high heat. Sear the chicken for 3-4 minutes per side until golden and cooked through. Remove from pan and set aside.
4. Make the Lemon Sauce: In the same skillet, add chicken broth, lemon juice, and capers. Bring to a simmer and scrape up any browned bits. Let the sauce reduce slightly for 2-3 minutes.
5. Finish the Sauce: Lower the heat and stir in the remaining 1 tbsp of butter. Adjust seasoning to taste with salt and pepper.
6. Return Chicken & Simmer: Add chicken back to the skillet. Spoon sauce over the top and let simmer for 1-2 minutes.
7. Serve: Plate chicken, pour sauce over, and garnish with chopped parsley. Serve immediately with pasta, rice, or veggies.

SWAPS & NOTES

Chicken : Chicken thighs also work, just be sure to pound to even thickness
Lemon : Use fresh - the bottled stuff won't do here
Capers : Don't like them?

Sub with chopped green olives or omit
Butter : Adds silkiness - don't skip the final swirl
Step-by-Step Instructions 1.

Prepare the Chicken Place each chicken breast between plastic wrap or parchment.

Dredge in Flour Lightly dredge each chicken breast in flour, shaking off the excess. 3.

TIPS FOR SUCCESS

? Pound chicken evenly for consistent cooking ? Don't skip dredging - it helps create a golden crust ? Use fresh lemon juice for the best flavor ? Deglaze the pan well to incorporate all those tasty brown bits

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/chicken-piccata-with-lemon-sauce-a-light-tangy-skillet-favorite/>