

Chicken Francese - A Classic Lemon Butter Chicken Recipe

Chicken Francese ? A Zesty Italian-American Classic That's Elegant and Easy



TIME
30 min

TEMP
155°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Chicken:

- 2 large chicken breasts, boneless, skinless
- 1/4 cup all-purpose flour
- 1 tsp kosher salt
- 1 tsp black pepper
- 2 large eggs
- 1 tbsp milk

For Cooking & Sauce:

- 3 tbsp olive oil
- 1 lemon, thinly sliced
- 3 tbsp unsalted butter
- 2 tbsp all-purpose flour
- 2 cups low-sodium chicken broth
- 1/3 cup Chardonnay (or any dry white wine)
- 1/2 tsp kosher salt
- 1 tbsp chopped parsley, for garnish (optional)

DIRECTIONS

1. Prep the Chicken:: Slice each chicken breast in half horizontally to make 4 thin cutlets.
2. Whisk eggs and milk in a small bowl.
3. On a plate, mix flour, salt, and pepper.
4. Dredge chicken in flour, shake off excess, then set aside.
5. Cook the Chicken:: Heat olive oil in a large nonstick skillet over medium-high heat.
6. Dip each floured cutlet in the egg wash and place in the skillet.
7. Cook for 3 minutes on the first side, then flip and cook for 4 minutes on the other side until golden and cooked through. Transfer to a plate.
8. Brown the Lemons:: In the same pan, add lemon slices and cook for 1 minute per side until lightly browned. Remove and set aside.
9. Make the Sauce:: Wipe pan clean and melt butter over medium heat.
10. Stir in flour and cook for 1 minute to form a roux.
11. Slowly whisk in half the chicken broth, then the rest.
12. Add wine and salt. Simmer for 3-4 minutes until slightly thickened.
13. Combine and Serve:: Return chicken and lemon slices to the pan.
14. Spoon sauce over chicken and simmer gently for 1-2 minutes.
15. Garnish with parsley and serve hot.

SWAPS & NOTES

It's simple enough for a weeknight, but elegant enough for date night or company. ? Tried this recipe?

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TIPS FOR SUCCESS

Use dry white wine like Chardonnay for the best flavor.

Substitute with lemon juice for a wine-free option.

Pan-fry lemon slices to extract maximum flavor and caramelize natural sugars-don't skip this step!

Pair with mashed potatoes, pasta, or crusty bread to soak up the sauce.

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

Original recipe: <https://chefmaniac.com/chicken-francese-a-classic-lemon-butter-chicken-recipe/>