

Classic Chicken Piccata: Easy, Zesty & Elegant Weeknight Meal

tender, lightly floured chicken cutlets



TIME
30 min

TEMP
165°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

1 lb boneless, skinless chicken breasts (2 large),
pounded to 1/2-inch thickness
1/2 cup all-purpose flour (for dredging)
1/2 tsp salt
... tsp black pepper
2 tbsp olive oil
3 tbsp unsalted butter, divided
2 cloves garlic, minced (optional, for deeper
flavor)
1/2 cup dry white wine (like Pinot Grigio or
Sauvignon Blanc) or chicken broth
... cup fresh lemon juice
2 tbsp capers, drained
2 tbsp fresh parsley, chopped (for garnish)
Lemon slices (for garnish)

DIRECTIONS

1. Prepare the Chicken: Place the 1 lb boneless, skinless chicken breasts between two pieces of plastic wrap or in a large resealable bag. Using a meat mallet or rolling pin, pound the chicken to a uniform 1/2-inch thickness. This ensures quick and even cooking. In a shallow dish, combine 1/2 cup all-purpose flour, 1/2 teaspoon salt, and ... teaspoon black pepper. Dredge each chicken cutlet in the seasoned flour, coating both sides lightly. Shake off any excess flour.
2. Sear the Chicken: In a large skillet, heat 2 tablespoons olive oil and 1 tablespoon unsalted butter over medium-high heat. Once the butter is melted and shimmering, carefully place the floured chicken cutlets in the hot skillet (work in batches if necessary to avoid overcrowding). Sear for 3-4 minutes per side, or until golden brown and cooked through (internal temperature should reach 165°F / 74°C). Remove the cooked chicken from the skillet and set it aside on a plate. Keep warm (you can tent it loosely with foil).
3. Build the Piccata Sauce: In the same skillet (no need to clean it; the browned bits add flavor!), reduce the heat to medium. Add the remaining 2 tablespoons unsalted butter and the 2 cloves minced garlic (if using). Cook for about 1 minute until fragrant, stirring constantly. Pour in the 1/2 cup dry white wine (or chicken broth). Use a wooden spoon or spatula to scrape up all the browned bits from the bottom of the pan; these "fonds" are packed with flavor! Bring the liquid to a gentle simmer and let it reduce slightly, about 1-2 minutes. Stir in the ... cup fresh lemon juice and 2 tablespoons drained capers.

Bring the sauce back to a gentle simmer and cook for another 1-2 minutes, allowing the flavors to meld. Taste the sauce and adjust with salt and pepper as needed.

4. **4. Combine & Serve:** Return the cooked chicken cutlets to the skillet, nestling them into the warm lemon-caper sauce. Spoon the sauce over the chicken to coat. Let it warm through for about 1 minute. Garnish generously with 2 tablespoons chopped fresh parsley and fresh lemon slices. Serve immediately with a side of pasta, rice, or vegetables. Enjoy your delicious Chicken Piccata!

SWAPS & NOTES

Chicken: Boneless, skinless chicken breasts are traditional.

Pounding them to a $\frac{1}{8}$ -inch thickness is crucial for quick, even cooking and tender results.

You can also use thin-sliced chicken cutlets directly if preferred.

Flour: All-purpose flour creates a light coating that helps the chicken brown and thickens the sauce slightly.

TIPS FOR SUCCESS

Pound Chicken Evenly: This is the key to tender, quick-cooking chicken.

Don't Overcook Chicken: Chicken breasts cook quickly, especially when pounded thin.

Cook just until done to keep them juicy.

Deglaze the Pan: Those browned bits from searing the chicken are packed with flavor.

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

Original recipe: <https://chefmaniac.com/classic-chicken-piccata-easy-zesty-elegant-weeknight-meal/>