The Perfect Lemon Chicken Piccata You Can Make Any Night of the Week

Let me show you why chicken piccata works so beautifully and how I make it step by step.

TIME	PRINT	SAVE	SOURCE
30 min	Recipe Card	PDF	ChefManiac

INGREDIENTS

- 4 boneless, skinless chicken breasts (pounded thin)
- 1/2 cup all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 3 tablespoons olive oil
- 3 tablespoons unsalted butter (divided)
- 3 garlic cloves, minced
- 1 cup chicken broth
- 1/4 cup fresh lemon juice (about 2 lemons)
- 1 tablespoon lemon zest
- 2 tablespoons capers, drained
- Fresh parsley, chopped for garnish

DIRECTIONS

1. Prep and Dredge the Chicken: I start by pounding the chicken breasts to an even thickness and season both sides with salt and pepper. I lightly dredge each piece in flour, shaking off any excess.
2. Pan-Fry the Chicken: In a large skillet, I heat olive oil and 2 tablespoons of butter over medium heat. I cook the chicken for about 3-4 minutes per side until golden and cooked through. I remove the chicken from the skillet and keep it warm.
3. Make the Lemon Sauce: In the same pan, I add the minced garlic and sautØ for about 30 seconds until fragrant. Then I pour in the chicken broth, lemon juice, lemon zest, and capers, scraping up the browned bits from the bottom of the pan. I let it simmer for 3-4 minutes to reduce slightly.
4. Finish with Butter: I stir in the remaining tablespoon of butter for a silky, glossy finish to the sauce.
5. Return the Chicken and Serve: I return the chicken to the pan, spoon the sauce over each piece, and let everything warm together for a minute or two. I garnish with fresh parsley and lemon slices before serving.

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