

## Chicken Picatta

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*Serves 2*

### ***INGREDIENTS:***

- 2 6- to 8-ounce skinless boneless chicken breast halves
- 1/4 cup fresh Italian parsley leaves
- 3 teaspoons olive oil, divided
- 1 1/2 teaspoons plus 2 tablespoons minced shallot
- 1/2 teaspoon plus 2 tablespoons fresh lemon juice
- 4 1/2 teaspoons drained capers, divided
- 2 garlic cloves, minced
- 1/3 cup dry white wine
- 1 tablespoon butter
- 1 1/2 teaspoons minced fresh Italian parsley

### ***PREPARATION:***

- Using meat mallet or rolling pin, pound chicken breasts between sheets of plastic wrap to 1/3- to 1/2-inch thickness.
- Toss parsley in small bowl with 1 1/2 teaspoons oil, 1 1/2 teaspoons shallot, 1/2 teaspoon lemon juice, and 1 1/2 teaspoons capers. Season parsley-caper mixture to taste with salt and pepper.
- Heat remaining 1 1/2 teaspoons oil in heavy large nonstick skillet over high heat. Sprinkle chicken with salt and pepper. Add to skillet and sauté until just cooked through and golden brown, about 3 minutes per side. Transfer to platter and cover with foil to keep warm. Reduce heat to medium-high.
- Add remaining 2 tablespoons shallot and garlic to same skillet and sauté until tender, about 1 minute. Add wine and remaining 2 tablespoons lemon juice and simmer 1 minute. Whisk in remaining 3 teaspoons capers, butter, and minced parsley. Stir any juices from chicken into sauce; season to taste with salt and pepper. Pour sauce over chicken. Sprinkle chicken with parsley-caper mixture.