JANE SMITH LIFESTYLE

Chicken Piccata

Prep: 10 min | Cook: 20 min | Serves: 4



Thin chicken cutlets in a bright, buttery lemon-caper sauce — this is the dinner I make when I want something that feels like it came from a lovely little Italian restaurant, ready in about half an hour.

Ingredients

- 4 boneless, skinless chicken breasts, pounded thin
- 1/2 cup flour
- 3 tbsp olive oil
- 4 tbsp butter, divided
- 1/2 cup chicken broth
- 1/3 cup lemon juice
- 1/4 cup capers
- Fresh parsley, chopped
- Salt and pepper to taste

Directions

1. Season chicken with salt and pepper, then dredge lightly in flour.
2. Heat olive oil and 2 tbsp butter in a skillet over medium-high heat. Cook chicken 3–4 minutes per side until golden; remove.
3. Add chicken broth and lemon juice to the pan, scraping up browned bits. Simmer 3–4 minutes to reduce slightly.
4. Stir in capers and remaining butter, whisking until glossy.
5. Return chicken to the pan to coat in the sauce. Garnish with parsley and serve.

Jane's Note

Whisk the butter into the sauce off the heat at the very end — this is what gives it that glossy, restaurant-quality finish rather than a thin, separated sauce.

This is a lovely one for a smaller dinner party since it looks elegant and comes together quickly enough that you're not stuck at the stove the whole evening.

Can I make this ahead? Pound and season the chicken ahead of time, but cook everything fresh right before serving so the sauce stays glossy. Can I use a different protein? Yes — thin pork cutlets work well in place of chicken.

Storage: Refrigerate in an airtight container for 3–4 days; reheat gently.

Find more recipes at janesmithlifestyle.co