My Global Kitchens

Lemony Chicken Piccata with Fresh Fettuccine

Serves 4

Ingredients

- 4 boneless, skinless chicken breast halves (I pound mine slightly and often cut them in half width-wise)
- 2 Tbsp extra virgin olive oil
- 1 Tbsp salted butter
- 3 Tbsp all-purpose flour
- 1 tsp salt
- ½ tsp fresh ground pepper
- One large lemon (for zesting and juicing)
- 1 cup chicken stock (homemade is best but store bought is fine too)
- ¼ cup capers, drained, rinsed
- ½ pound fresh or dried fettuccine
- ½ lemon (thinly sliced for garnish)

Instructions

In a pie plate, combine flour with salt, pepper and lemon zest.

In a 2-cup measuring cup, combine chicken broth, capers, and lemon juice. Keep by the stove top.

Heat oil and butter together in a large sauté pan over medium high heat. Coat both sides of the chicken breast fillets in the flour mixture, shaking off any excess flour and add them individually into the hot pan with butter/oil. Cook until well browned on each side.

Begin boiling water and making the fettuccine noodles so they are done a few minutes before the chicken is done.

Use tongs and remove cooked chicken from the pan to a rimmed plate.

Take the pan off the burner and slowly add the chicken stock, capers, and lemon juice to the pan. Stir in any bits from the bottom of the pan.

Use the tongs and put the chicken back in the pan, letting the liquid boil and then simmer until the liquid has reduced, basting often with the juice.

Strain the fettuccine and shake off all the water. Divide among four plates.

Top each plate with the chicken filet and the pour the juices on top of the whole shebang. Garnish with a wedge of lemon and serve with either a green salad or broccolini.