



RECIPE

Chicken Piccata with Capers

8 Boneless, skinless Chicken Breasts,
halved, and dredged in:

3/4 Cup Flour

4 Tablespoons Parmesan Cheese,
grated

Salt and Pepper (To Taste)

1 1/2 Cups  Butter Sauce

1/2 Cup Chicken stock

1/2 Cup Dry white wine

6 Tablespoons Lemon Juice

1/2 Cup Capers

8 Premium Butter Balls
(or 1/2 Cup Salted Butter)

1 Tablespoon Olive Oil

Salt and Pepper (To Taste)

Directions: Cut the chicken breast halves horizontally, butterflying them open. If the pieces are still thick after butterflying, put them between two pieces of plastic wrap and pound them with a meat hammer to 1/4 inch thickness. Mix together the flour, salt, pepper, and grated Parmesan. Rinse the chicken pieces in water. Dredge them thoroughly in the flour mixture, until well coated. Fry the chicken breasts in Butter Balls and Olive Oil until light golden brown. Remove chicken breast, add all remaining sauce ingredients to pan drippings. Wisk together at medium heat, serve over Chicken.

Yield: 8 - 12 servings

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