

## **CHICKEN PICATTA**

**Serves 4.**

Preparation time: 10 minutes

- 1 lb. chicken cutlets, sliced thin (pre-cut)
- 1 tsp. salt
- ½ tsp. pepper
- ½ cup all-purpose flour
- 3 tbsp. butter
- 2 tbsp. olive oil
- 3 tbsp. lemon juice
- 2 cloves garlic, minced
- 3 tbsp. dry white wine
- 2 tbsp. capers
- 1 tbsp. chopped fresh parsley, garnish
- ¼ cup Parmesan cheese, shaved
- 1 lb. penne pasta pre-cooked (may substitute with any kind of pasta)

Cut chicken into 4 pieces using a Chef Series Pro Chef's Knife. Rub salt and pepper onto chicken, then coat with flour. Heat butter and oil in **Chef Series 11" Fry Pan**. Add chicken in 2 batches and cook 1-2 minutes (or until completely cooked) on each side. Remove to a plate and keep warm.

Drain pan. Deglaze pan by adding white wine and lemon juice and gently loosen the chicken bits on bottom of pan. Add garlic and capers and heat mixture. Mix 2 teaspoons of flour with 1 teaspoon of water, then add to pan and cook 1-2 minutes. To serve, spoon juices over chicken; sprinkle with parsley and Parmesan cheese. Serve with pasta.