

Lemon Caper Chicken Recipe

Serves 4

Ingredients:

4 chicken breast halves
kosher salt & pepper
1/2 cup flour
4 tbsp butter, divided
2 tbsp olive oil
1/4 cup lemon juice
1/4 cup dry white wine or cooking sherry
1/2 cup chicken broth
1 cup cherry tomatoes, halved
1/4 cup capers, drained
1/4 cup parsley - chopped
1/4 cup fresh basil - chopped

Directions:

Take each breast and cut in half horizontally, so you have 2 thinner pieces. Season with salt & pepper.

Place flour in a shallow container. Lightly dip in chicken and shake off any excess.

Heat a large, heavy bottom skillet to medium-high and add 1 T. olive oil & 1 T. butter. Add four pieces of chicken breast and cook until golden and cooked through - about 3 minutes per side. Remove from pan and heat up another 1 T. olive oil & 1 T. butter. Cook remaining 4 breast pieces. Place cooked chicken on a sheet pan and loosely cover with foil.

Add lemon juice, wine or sherry, and chicken broth and tomatoes to the pan. Bring to boil, scraping up any brown

bits and let liquids reduce about 4 minutes, until slightly thickened & reduced by half. Turn heat to low and add the capers, parsley and remaining 2 T. of butter. Season sauce with salt & pepper if necessary.

To serve, spoon sauce over chicken. Garnish with chopped basil.