Ingredients

[Print Shopping List](https://www.cooksillustrated.com/recipes/10318-chicken-piccata/print?filter=t&ingredients=t)

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| 4 | (6- to 8-ounce) [boneless, skinless chicken breasts](https://www.cooksillustrated.com/taste_tests/570-boneless-skinless-chicken-breasts), trimmed |

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|  | Kosher salt and pepper |

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| 2 | large lemons |

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| ¾ | cup [all-purpose flour](https://www.cooksillustrated.com/taste_tests/13-all-purpose-flour) |

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| ¼ | cup plus 1 teaspoon [vegetable oil](https://www.cooksillustrated.com/taste_tests/489-all-purpose-vegetable-oils) |

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| 1 | shallot, minced |

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| 1 | garlic clove, minced |

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| 1 | cup [chicken broth](https://www.cooksillustrated.com/taste_tests/590-chicken-broth) |

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| 3 | tablespoons [unsalted butter](https://www.cooksillustrated.com/taste_tests/548-unsalted-butter), cut into 6 pieces |

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| 2 | tablespoons [capers](https://www.cooksillustrated.com/taste_tests/450-supermarket-capers), drained |

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| 1 | tablespoon minced fresh parsley |

i Nutritional Information

Instructions

Serves 4 to 6

*Serve with buttered pasta, white rice, potatoes, or crusty bread and a simple steamed vegetable.*

**1.** Cut each chicken breast in half crosswise, then cut thick half in half again horizontally, creating 3 cutlets of similar thickness. Place cutlets between sheets of plastic wrap and gently pound to even ½-inch thickness. Place cutlets in bowl and toss with 2 teaspoons salt and ½ teaspoon pepper. Set aside for 15 minutes.

**2.** Halve 1 lemon lengthwise. Trim ends from 1 half, halve lengthwise again, then cut crosswise ¼-inch-thick slices; set aside. Juice remaining half and whole lemon and set aside 3 tablespoons juice.

**3.** Spread flour in shallow dish. Working with 1 cutlet at a time, dredge cutlets in flour, shaking gently to remove excess. Place on wire rack set in rimmed baking sheet. Heat 2 tablespoons oil in 12-inch skillet over medium-high heat until smoking. Place 6 cutlets in skillet, reduce heat to medium, and cook until golden brown on 1 side, 2 to 3 minutes. Flip and cook until golden brown on second side, 2 to 3 minutes. Return cutlets to wire rack. Repeat with 2 tablespoons oil and remaining 6 cutlets.

**4.** Add remaining 1 teaspoon oil and shallot to skillet and cook until softened, 1 minute. Add garlic and cook until fragrant, 30 seconds. Add broth, reserved lemon juice, and reserved lemon slices and bring to simmer, scraping up any browned bits.

**5.** Add cutlets to sauce and simmer for 4 minutes, flipping halfway through simmering. Transfer cutlets to platter. Sauce should be thickened to consistency of heavy cream; if not, simmer 1 minute longer. Off heat, whisk in butter. Stir in capers and parsley. Season with salt and pepper to taste. Spoon sauce over chicken and serve.