

Chicken Piccata

Ingredients

- 3 to 5 (3 oz each) pounded thin chicken breasts
- 2 tbl butter (for sauteing chicken)
- 2 ¾ cups all-purpose flour, seasoned with salt and pepper
- ¼ cup diced cooked pancetta
- 12 oz sliced mushrooms
- 12 oz sliced artichoke hearts
- 1 tbl capers
- 1 lb cooked linguini pasta
- 3 tbl lemon juice
- 4 oz white wine
- 4 oz heavy cream
- ½ lb butter
- fresh parsley, chopped for garnish

Directions

- ☐ Cook pasta.
- ☐ Heat a small amount of oil and 2 tablespoons butter in a large skillet.
- ☐ Dredge chicken in seasoned flour and saute in pan, turning once, until brown and cooked through. Remove chicken from pan.
- ☐ Add remaining ingredients, up to and including the capers, to the pan. Heat until mushrooms soften and are cooked. Add chicken back to pan to reheat
- ☐ Make lemon butter sauce by heating the lemon juice and white wine in a saucepan over medium heat. Bring to a boil and reduce by one third. Add cream and simmer until mixture thickens, about 3 to 4 minutes. Slowly add butter, about 2 tablespoons at a time, until completely incorporated, whisking constantly. Season with salt and pepper. Remove from heat and keep warm.

To serve: place cooked pasta on each plate. Add half of butter sauce to chicken mixture and toss. Place chicken mixture over pasta. Add more sauce on top of each piece. Garnish with chopped parsley.