

# Lemon Chicken Piccata Recipe

This flavor-packed lemon chicken piccata comes together in 20 minutes! Chicken cutlets are seared in a bit of extra virgin olive oil, then simmered in a bright lemony sauce with capers. I use a little dry white wine in the piccata sauce, but if you do not use alcohol, substitute with an equal amount of chicken broth. Toss chicken piccata with pasta, or serve it with [lemon rice](#), [boiled potatoes](#), crispy [Brussels sprouts](#), or a colorful [Shirazi salad](#).



4.89 from 85 votes

Prep Time	Cook Time
10 mins	6 mins

Course: Dinner    Cuisine: Italian    Servings: 4 people    Calories: 348kcal  
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## Ingredients

- 1 lb boneless skinless chicken breast halves, butterflied into thinner cutlets, then cut in half cross-wise
- Kosher salt and black pepper
- ½ cup flour for dredging, use whole wheat flour, all-purpose flour, or gluten free flour of your choice
- 4 tablespoon [extra virgin olive oil](#), I used [Private Reserve](#) Greek EVOO
- 3 tablespoon ghee, or butter, if you prefer
- ⅓ cup lemon juice
- ½ cup white wine, (or chicken broth if you don't want to use wine)
- 3 to 4 tablespoon capers, rinsed and drained
- Fresh chopped parsley for garnish

## Instructions

1. Heat the oven to 200 degrees F (this is to keep the chicken warm as you work in batches).
2. Pat the chicken breast pieces dry and season with kosher salt and black pepper on both sides. Lightly coat the chicken on both sides with the flour (shake off any excess flour).
3. In a large cast iron skillet, heat the extra virgin olive oil over medium-high heat until shimmering but not smoking. Cook the chicken on 1 side for about 3 minutes, then turn over to cook for another 3 minutes (do this in batches and do not crowd the pan). To keep the chicken warm, place the cooked chicken pieces in an oven-safe dish and keep them in warm oven while you finish.
4. Prepare the lemon sauce. In the same skillet (over medium heat), add a little bit more extra virgin olive oil. Add the ghee (or butter, if you prefer). When the ghee melts, stir in the lemon juice, wine and capers. Bring the sauce to a boil, scrapping off any browned bits from cooking the chicken earlier.
5. Now, return the cooked chicken to the skillet with the sauce. Lower the heat, and let simmer for 4 to 5 minutes, basting the top of the chicken with the sauce.
6. Remove from the heat and garnish with parsley. Serve with plain orzo and your favorite salad (more suggested sides in post).