



Chef Tony's Chicken Piccata

Ingredients:

2 chicken breasts - 5 oz portions, cleaned and skinless

1 egg

1 cup of flour

1 tbsp of granulated garlic

1 tbsp black pepper

1 tsp salt

1 tbsp paprika

2 tbsp olive oil

1 tbsp white wine

2 tbsp butter

1/2 of a lemon

1-1.5 cups chicken stock

2 tbsp capers

3 cloves chopped fresh garlic

1 tbsp chopped green onion

1. Coat the 2 chicken breasts with the egg in a medium mixing bowl.
2. Combine all the dry ingredients. Coat the chicken breasts with the dry mixture.
3. Sear chicken on each side for about 1 min on high heat. Add remaining ingredients except for the green onions.
4. Turn the heat down to medium and let cook for 5 minutes. Flip chicken and cook for another 2 minutes.
5. Serve with your favorite sides.

Bon Appétit!