

# SAN DIEGO

## RESTAURANT WEEK

# RECIPES

## Chicken Piccata

Courtesy of Flagship

Serves 4

4 ea large boneless/skinless chicken breast

To taste salt and pepper

1/4c A/P flour

2T olive oil

2T butter

1t minced garlic

2t minced shallots

2T white wine

1/4c chicken stock

1oz heavy cream

1ea lemon, sliced

1T capers

2t minced Italian parsley

Preheat a large skillet over medium heat. Pound chicken breast flat (about 1/4 inch thick), season with salt and pepper then dredge in flour.

Heat olive oil in the skillet and pan fry chicken until both sides are golden brown. Remove the chicken from the pan and reserve on a warm plate.

Remove most of the fat from the pan and add the butter. Allow the butter to brown slightly then add the shallots and garlic.

Once the shallots and garlic have softened (about 30-45 sec), deglaze the pan with the white wine and scrap all of the good bits off the bottom.

Allow the wine to reduce by about half then add the chicken stock, cream, lemon slices and capers. Allow the sauce to simmer and reduce by about half then add the parsley and return the chicken to the pan.

Let the chicken simmer in the sauce for about another minute per side.

