

Lemon Chicken with Capers

Classic Chicken Piccata with lemon caper sauce. Tender pan-seared chicken in tangy butter sauce. Easy Italian-American recipe ready in 30 minutes.

20	30	50	4	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

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Ingredients

- 3 pcs chicken meat
- 1 clove garlic
- 1 cup vegetable broth
- 1 tbsp caper (caparis)
- 1 lemon
- 1 cup flour
- 2 tbsp butter
- 1 tsp cilantro (coriander)
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Prepare the chicken**

Place the 3 chicken breasts between plastic wrap or parchment paper and pound to 1/4-inch thickness using a meat mallet or rolling pin. Season both sides with 1 teaspoon salt and 1 teaspoon black pepper.
- 2** Place 1 cup all-purpose flour in a shallow dish. Dredge each chicken cutlet in the flour, shaking off excess, and set aside on a plate.
- 3 Cook the chicken**

Heat 1 tablespoon butter in a large skillet over medium-high heat until melted and foaming. Add the chicken cutlets and cook for 3-4 minutes per side until golden brown and internal temperature reaches 165°F (74°C).
- 4** Transfer the cooked chicken to a plate and cover with foil to keep warm.
- 5 Make the sauce**

In the same skillet, add the minced 1 clove garlic and cook for 30 seconds until fragrant, stirring constantly to prevent burning.
- 6** Pour in 1 cup chicken broth and scrape up any browned bits from the bottom of the pan using a wooden spoon - this adds flavor to the sauce.
- 7** Add the 1 sliced lemon to the pan and simmer for 5-8 minutes until the liquid reduces by half and thickens slightly.
- 8** Stir in 2 tablespoons fresh lemon juice and 1 teaspoon capers. Cook for 1-2 minutes more to heat through.

- 9 Remove the pan from heat and swirl in the remaining 1 tablespoon butter until melted and the sauce becomes glossy.
- 10 **Serve**
Return the chicken to the pan briefly to warm through, about 1 minute. Transfer to serving plates and spoon the lemon caper sauce over the top. Serve immediately.

Tips

Pound chicken breasts to an even 1/4-inch thickness between plastic wrap or parchment paper. This ensures quick, even cooking and prevents the outside from overcooking while the inside finishes.

Don't overcrowd the pan when cooking chicken. Cook in batches if necessary to maintain proper temperature and achieve golden browning rather than steaming.

Use fresh lemon juice for the best flavor - bottled lemon juice lacks the brightness that makes this dish special. Roll lemons at room temperature and microwave for 15 seconds to extract maximum juice.

Let the sauce reduce properly to concentrate flavors. It should coat the back of a spoon lightly when ready.

Add the final tablespoon of butter off the heat and swirl it in to create a glossy, restaurant-quality sauce finish.

Taste and adjust seasoning before serving - the dish should have a bright, balanced flavor with the lemon and capers prominent but not overwhelming.

Serve immediately while the chicken is hot and the sauce is at its silkiest consistency.

For extra richness, you can add a splash of heavy cream to the sauce, though this isn't traditional.