

# Limonlu Kaparili Tavuk

Classic Italian-American Chicken Piccata with lemon, capers, and butter sauce. Tender pan-seared chicken in a tangy, flavorful sauce. Easy 30-minute recipe!

20	30	50	4	Medium
HAZIRLIK DK	Pİ?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

## Limonlu Kaparili Tavuk

### Malzemeler

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

### Yapılı???

- Prepare the chicken**

Pound the 3 chicken breasts to an even 1/2-inch thickness using a meat mallet, or slice each breast horizontally in half to create thin cutlets.
- Season both sides of the chicken pieces generously with salt and black pepper.
- Set up for cooking**

Place 1 cup flour in a shallow dish for dredging. Mince 1 clove garlic and set aside.
- Dredge each chicken piece in flour, coating both sides completely and shaking off excess.
- Cook the chicken**

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

Add minced garlic to the same skillet and cook for 30 seconds until fragrant, stirring constantly.

- 9 Pour in 1 cup chicken stock and scrape up any browned bits from the bottom of the pan using a wooden spoon (this is called deglazing).
- 10 Add 2 tablespoons capers and the juice of 1 lemon to the pan.
- 11 Simmer the sauce for 3-5 minutes until it reduces by about half and coats the back of a spoon.
- 12 **Finish and serve**  
Return chicken to the pan to warm through for 1 minute, then serve immediately with the lemon caper sauce spooned over top.

## ?puçlar?

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For extra tender chicken, pound the breasts to an even 1/2-inch thickness using a meat mallet. This ensures even cooking and prevents the exterior from overcooking while the interior finishes.

Use fresh lemon juice rather than bottled for the brightest flavor. If your lemons seem hard or difficult to juice, microwave them for 20-30 seconds to soften and release more juice.

Don't skip the flour dredging step - it creates a golden crust and helps thicken the pan sauce when the liquid is added.

Cook the chicken in batches if necessary to avoid overcrowding the pan, which can cause steaming rather than proper browning.

Add the final tablespoon of cold butter to the sauce off the heat and swirl to create a glossy, emulsified finish.

Save some pasta cooking water if serving over noodles - the starchy water helps the sauce adhere better to the pasta.

Rinse capers before using if you prefer a milder flavor, or use them straight from the jar for maximum impact.

White wine can be substituted for some of the chicken stock for additional depth of flavor - use a dry variety like Pinot Grigio or Sauvignon Blanc.