



## RECIPES

### Chicken Piccata

4 whole boneless, skinless chicken breasts, halved  
1/2 cup all-purpose flour  
2 tsp. salt  
1/2 tsp. freshly ground black pepper  
1/2 tsp. paprika  
1/4 cup butter  
2 Tbsp. olive oil  
3 Tbsp. dry white wine  
3 Tbsp. fresh lemon juice  
8 lemon slices  
3 Tbsp. capers  
1/4 cup fresh parsley, minced  
16 oz. cooked fettucine

Place chicken breast between 2 sheets of wax paper and pound with a meat mallet until about 1/4" thick. Set aside. In a large plastic bag, combine flour, salt, pepper and paprika. Add chicken to bag and coat well. Heat butter and olive oil in a large skillet and saute' chicken breasts a few at a time for 2 to 3 minutes on each side. Do not overcook. Drain on paper towels and keep warm. Deglaze skillet with wine, scraping to release browned residue. Add lemon juice for 1 minute. Return chicken to skillet, add lemon slices and heat 2 to 3 minutes. Add capers and sprinkle with fresh parsley. Serve over fettucine.