

# RV GODDESS: Chicken Piccata

Delicious and quite elegant. Serve over a bed of spaghetti or fettuccini.

Olive oil for frying  
Salt and pepper to taste  
Flour, for dredging  
4 chicken cutlets (or boneless, skinless breasts, pounded flat)  
1/4 cup white wine  
1 clove garlic, minced  
1/2 cup chicken stock  
Juice from half a lemon  
1 Tablespoon capers, drained and rinsed  
2 Tablespoons butter  
Cooked spaghetti or fettuccini as accompaniment, if desired  
Lemon slices, as garnish, if desired

Heat oven to 200°. Heat sauté pan. Coat bottom with olive oil. Season cutlets with salt and pepper and dredge in flour. Sauté cutlets 3 minutes over medium-high heat. Turn cutlets, then cook for 3 more minutes, covered, or until just cooked through. Remove cutlets to a plate and hold in warm oven for a few minutes while you prepare the sauce. Deglaze pan with wine and garlic. Cook until liquid is slightly reduced, about 2 or 3 minutes, being careful not to brown garlic. Add chicken stock, lemon juice and capers. Return cutlets to pan and cook on each side 1 minute. Place each cutlet on a bed of hot pasta. Finish sauce with butter. As soon as butter has melted, spoon sauce over each cutlet and serve. Garnish with lemon slices, if desired.

Servings: 4