
Chicken Piccata

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com

Servings: 4

Preparation Time: 10 minutes

Start to Finish Time: 20 minutes

2 chicken breasts, boned and skinned

salt and pepper, to taste

1/4 cup flour, for dusting

3 eggs, beaten

2 tablespoons butter

3 tablespoons shallots, finely diced

1 clove garlic, finely diced

1/2 cup mushrooms, quatered

1 splash white wine

1 tablespoon heavy cream

1/2 cup Roma tomatoes, chopped

1 pinch parsley, fresh chopped

Prepare the chicken breasts by cutting each of them in half and then in half again. Place chicken between 2 sheets of plastic wrap and pound with a meat mallet on a hard surface. Pound until pieces are between 1/8" and 1/4" thick. Remove from between the 2 pieces of plastic wrap and season with salt and pepper. Dredge in flour, shake and then dip in the beaten eggs.

Place a sauté pan with 2 tablespoons of butter on medium-high heat. Shake excess egg from the chicken and place in the pan. Sauté for 1 to 2 minutes and turn. Sauté another minute or so, remove and place on a warm platter.

In the same pan with the chicken removed, add the shallots and garlic. Sauté for 1 minute. Add the mushrooms and sauté for 3 minutes. Deglaze pan with white wine. Add heavy cream and reduce for 1 minute. Add tomatoes and simmer for 1 minute.

To serve place chicken breasts on a warm plate and top the chicken with "Piccata Sauce." Sprinkle with freshly chopped parsley to garnish.

Serving Ideas: Serve with rice pilaf.

Suggested Wine: California Sauvignon Blanc

Poultry Entrees
