

# Chicken Francese with Lemon Caper Sauce

Recipe Source: Cook's Country

Serves: 4

Effort: Medium

## SHOP IT!

## MISE IT!

## MAKE IT!

Produce		Shallow Dish		1	DO	WITH	HOW	IMPORTANT
Bunch Parsley	<input checked="" type="radio"/>	1/2 c. cornstarch			Adjust	Oven Rack	To Middle Position	
1 Lemon	<input type="radio"/>	Shallow Dish		2	Heat	OVEN		200 F Degrees
1 Head Garlic	<input checked="" type="radio"/>	2 tbs milk	whisked with eggs		Cut	4 + 1 Breast at a time	Starting at thick end, half horizontally	
Meats		2 eggs	beaten		Pound	Each cutlet	Gently UNTIL 1/4 inch thick	Between 2 pieces of plastic wrap
4 Boneless Skinless Chicken Breasts	<input type="radio"/>	Small Bowl		3	Pat/Season	8 Cutlets	Dry with paper towels and salt/pepper	
Oils, Vinegars & Spices		1 tsp cornstarch			Dredge	1 Cutlet at a time in + 1	Shake Off any excess	
Salt and Pepper	<input checked="" type="radio"/>	1/4 tsp salt			Dip	1 Cutlet at a time in + 2	Letting excess drip off	
Dairy		1/2 c. white wine			Place	Each coated cutlet	Single layer on plate	
Milk	<input checked="" type="radio"/>	1 c. chicken broth			Repeat	For each cutlet		
Dozen Eggs	<input checked="" type="radio"/>	Cutting Board		4	Melt	5		Medium High Heat
Block Butter	<input checked="" type="radio"/>	4 boneless skinless chicken breasts	trimmed of fat		Transfer/Cook	4 Cutlets	UNTIL golden brown and cooked through using fork to flip	2 to 3 mins per side
Wines & Spirits		12-inch Non Stick Skillet		5	Transfer	4 cooked Cutlets	To rimmed sheet in oven to keep warm	
Sm Bottle Dry White Wine	<input checked="" type="radio"/>	2 tbs butter			Add	6	To skillet	
Pantry		Mini Bowl		6	Repeat	Remaining 4 cutlets	UNTIL golden brown and cooked through using fork to flip	2 to 3 mins per side
Cornstarch	<input checked="" type="radio"/>	2 tbs butter			Add/Cook	7	UNTIL fragrant	About 30 secs.
Canned Goods		Mini Bowl		7	Whisk/Add/Boil/Cook	3	UNTIL reduced by half	About 5 mins
Sm Bottle Capers	<input checked="" type="radio"/>	1 clove garlic	minced					
Sm Chicken Broth	<input checked="" type="radio"/>	2 tbs capers	rinsed					

<b>Mini Bowl</b>		<b>8</b>
2 tbs butter		
2 tbs lemon juice		
<b>Mini Bowl</b>		<b>9</b>
1 tbs parsley	minced	

Off Heat/Add/Stir	<b>8</b>		
Transfer	Cooked Cutlets	Serving Platter	
Spoon	Sauce	Over chicken	
Sprinkle	<b>9</b>	Over finished dish	
SERVE			

**TOOLS AND TECHNIQUES REQUIRED**

12-inch NON STICK skillet; fork; whisk; Rimmed baking sheet; plastic wrap; large plate; meat pounder