MARLEY SPOON

Chicken Piccata

Quick & Easy Main!

ca. 20min 2 Servings

Chicken piccata is a classic for a reason. Simply breaded, pounded chicken breasts shine thanks to a buttery, lemony sauce with bursts of briny capers. Complete the meal with your pasta of choice, a hearty grain, or lots of veggies.

What we send

- garlic
- ¼ oz fresh parsley
- 1 lemon
- 12 oz pkg boneless, skinless chicken breasts
- 1 oz capers [17]

What you need

- kosher salt & ground pepper
- all-purpose flour (or gluten-free alternative)
- olive oil
- butter [7]

Tools

- microplane or grater
- large skillet

Allergens

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 450kcal, Fat 28g, Carbs 11g, Protein 41g

STEP 1

1. Prep ingredients

Finely chop **1 teaspoon garlic**. Pick **parsley leaves** from stems and finely chop; discard stems. Zest **half of the lemon** and squeeze **1 tablespoon juice**.

Pat **chicken** dry; pound to an even ½-inch thickness. Season all over with **salt** and **pepper**.

STEP 2

2. Cook chicken

Spread **¼ cup flour** in a shallow dish. Working 1 at a time, dredge both sides of **chicken**, shaking off excess.

Heat **2 tablespoons oil** in a large skillet over medium-high until smoking. Add chicken and cook until golden-brown and cooked through, 2–3 minutes per side. Transfer to a plate; cover to keep warm.

STEP 3

3. Cook sauce

Add **chopped garlic** to **remaining oil** in skillet; cook until fragrant, about 30 seconds. Add **capers, lemon zest and juice**, and **½ cup water**. Bring to a simmer over high heat, scraping up any browned bits from bottom of skillet. Cook until sauce is reduced by half, 1–2 minutes. Off heat, whisk in **2 tablespoons butter** until sauce is creamy and fully combined.

STEP 4

4. Finish & serve

Season **sauce** to taste with **salt** and **pepper**. Stir in **parsley**.

Serve **chicken piccata** with **sauce** spooned over top. Enjoy!

5. ...

Looking for more steps?

6. ...

You won't find them here! Enjoy your Marley Spoon meal!