

Bruce's Chicken Piccata with Sweet Peppers and Tomatoes

Ingredients

1 (1 lb.) chicken breasts, boneless skinless
2 tbsp. olive oil
 $\frac{3}{4}$ cup all-purpose flour
1 tsp. salt
1 tsp. garlic powder
2 tsp. black pepper
 $\frac{1}{3}$ cup sweet pepper rings, seeded (sub bell peppers OK)
6 cherry tomatoes, quartered
 $1\frac{1}{2}$ tbsp. capers with $\frac{1}{2}$ tbsp. brine
dry white wine
lemon juice
zest of one lemon
butter (no substitute)

1. Horizontally slice the chicken breasts into $\frac{1}{2}$ inch thick cutlets. Between sheets of waxed paper, gently pound each chicken cutlet into a $\frac{1}{4}$ inch thick "paillard." Finish all pieces and set aside.
2. In the mixing bowl, combine the flour, salt, garlic powder, black pepper and lemon zest, whisking together.
3. Warm the skillet over medium-high heat, adding the oil to heat just before we bread the chicken. Dredge each paillard in the seasoned flour, shaking off the excess but thoroughly coating.
4. Brown the paillards in the oil, turning once, until golden brown and chicken is cooked through, about two to three minutes per side. Remove to a serving platter, loosely covering with paper towels to keep warm.
5. Add the peppers to the pan, swirling to soften, for 30 seconds. Add the quartered cherry tomatoes to the pan, stirring until warmed.
6. Immediately put the capers with the brine in the hot pan. Deglaze the pan with a generous squirt of white wine, allowing enough to release the browned bits from the bottom of the skillet, scraped up using the whisk.
7. Reduce the heat to medium-low and add about $\frac{1}{4}$ cup of lemon juice to the pan, swirling around to mix with the capers, vegetables and wine until it begins to simmer.
8. Add about 3 tbsp. of butter to the pan, stirring in to melt and thicken. Add more butter, 1 tbsp. at a time as needed, until the piccata sauce is thickened and tan in color.
9. Ladle the sauce over the warm chicken breasts on the platter, serving immediately.

One of my favorite Italian dishes ... the combo of fresh lemon, white wine and capers in a butter sauce is heaven to me!