



INGREDIENTS

2 chicken breasts
Dub of clarified butter
2 TBSP of olive oil
¼ cup AP flour
1 cup of white wine
Kosher salt & Pepper
Juice of 2 lemons
Peel of 1 lemon
Zest of 1 lemon
¼ cup of chopped fresh parsley



LEMON CHICKEN

By Caterina Romano's Kitchen

DIRECTIONS

1. Pat dry the chicken. Slice each chicken breast in half.
2. Cover the chicken fillets with cling wrap and using a mallet, tenderize them.
3. Set the stove to medium-high heat.
4. In a large frying pan, combine the oil with the butter and continue heating until sizzling hot.
5. Place the chicken fillets in the flour. Turn the fillets over and dredge in the flour. Shake off excess flour and place the chicken in the hot oil and butter mixture. Cook for 3-4 minutes on each side until they turn golden.
6. Add the wine and deglaze the pan. Cook until it reduces by half.
7. Season with salt & pepper.
8. Add the lemon juice, lemon peel, lemon zest and unsalted butter.
9. Sprinkle the sauce with the chopped parsley.
10. Lower the stove to simmer, cover and cook for minutes.
11. Remove the lemon peel.
12. Serve the chicken and top with the gravy,

ENJOY THE LEMON CHICKEN