



Delicious Easy Chicken Francese

Oscar · 29/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

4

Description

This chicken francese recipe is easy and delicious. It's great over pasta or rice or with a side of your favorite vegetable.

Ingredients

- - ½ cup all-purpose flour - 4 large eggs
- beaten - 1 pound skinless
- boneless chicken breast halves - 2 tablespoons olive oil
- or as needed - 2 cups chicken broth - ½ cup white wine - ¼ cup butter - 2 medium lemons
- juiced - 1 teaspoon chopped fresh parsley - salt and pepper to taste - 2 teaspoons water - 1 teaspoon cornstarch

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Dredge chicken in flour; shake off excess. Dip into beaten egg. Lift up so excess egg drips back into the bowl. Press into flour again to coat both sides. Repeat with remaining chicken. Dotdash Meredith Food Studios Heat oil in a nonstick skillet over medium heat. Add chicken and sauté until almost cooked through
2. about 4 minutes per side. Transfer to a paper towel-lined plate. Dotdash Meredith Food Studios Preheat the oven to 300 degrees F (150 degrees C). Grease a 9x13-inch baking dish. Heat chicken broth
3. wine
4. butter
5. lemon juice
6. parsley
7. salt
8. and pepper in a medium saucepan over medium-low heat
9. stirring occasionally
10. until butter melts. Stir water and cornstarch together in a small bowl until combined; add to broth mixture and cook until it thickens slightly
11. 2 to 3 minutes. Dotdash Meredith Food Studios Place chicken into the prepared baking dish and pour sauce over top. Dotdash Meredith Food Studios Bake in the preheated oven until chicken is no longer pink in the center and the juices run clear
12. 10 to 15 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Dotdash Meredith Food Studios Editor's Note: Nutrition data for this recipe includes the full amount of breading ingredients. The actual amount of breading consumed will vary.