



Chicken Piccata with Artichoke Hearts

Savannah · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

4

Description

After eating chicken piccata in many restaurants and finding many that were greasy I came up with this recipe through much trial and error It has wonderful flavor and is even better the next day I like to serve it over angel hair pasta or linguine

Ingredients

- - ¾ cup all-purpose flour - ½ teaspoon garlic powder - ¼ teaspoon salt - ½ teaspoon black pepper - ½ teaspoon Italian seasoning - 4 skinless
- boneless chicken breast halves
- pounded 1/2 inch thick and cut into thirds - 2 tablespoons olive oil - 1 clove garlic
- minced - 1 onion
- minced - ½ cup white wine - 1 (14.5 ounce) can chicken broth - 2 tablespoons lemon juice - 1 (13.75 ounce) can artichoke hearts
- drained and chopped
- liquid reserved - ¼ cup capers
- with liquid - 2 tablespoons butter

Instructions

1. Mix together the flour
2. garlic powder
3. salt
4. pepper
5. and Italian seasoning on a plate. One by one
6. dredge the chicken pieces lightly in the prepared flour mixture. Heat the olive oil in a large skillet over medium-high heat. Cook the chicken pieces for 2 minutes per side
7. or until nicely browned. Remove from the skillet and set aside. Using the same skillet
8. cook and stir the garlic and onion until translucent
9. about 5 minutes. Pour the white wine into the skillet
10. turn the heat to high
11. and cook until the wine reduces by half
12. 4 to 5 minutes. Add the chicken broth
13. lemon juice
14. artichoke hearts
15. reserved artichoke liquid
16. and browned chicken to the skillet. Reduce the heat to medium and cook until the sauce thickens
17. about 20 minutes. Stir in the capers and butter.