

Amazing Italian Lemon Butter Chicken

Savannah · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

6

Description

About eight years ago a dear Italian woman introduced me to this dish She has since passed away and taken her recipes with her as she had nothing written down This is the closest of all my attempts to duplicate her lemon butter chicken recipe It is delicious and easier to make than it looks

Ingredients

- - ¼ cup white wine - 5 tablespoons fresh lemon juice - 5 tablespoons heavy cream - 1 cup butter
- chilled - salt and pepper to taste - ½ pound dry farfalle (bow tie) pasta - 4 skinless
- boneless chicken breast halves - pounded to 1/4 inch thickness - 1 tablespoon olive oil - 1 tablespoon butter - ¼ cup all-purpose flour - salt and pepper to taste - 4 ounces bacon - 6 ounces mushrooms
- sliced - 6 ounces artichoke hearts
- drained and halved - 2 teaspoons capers
- drained - chopped fresh parsley for garnish

Instructions

1. To make the sauce
2. pour wine and lemon juice into a saucepan over medium heat. Cook at a low boil until the liquid is reduced by 1/3. Stir in cream
3. and simmer until it thickens. Gradually add butter
4. 1 tablespoon at a time to the sauce
5. stirring until completely incorporated. Season with salt and pepper. Remove from heat
6. and keep warm. Bring a large pot of lightly salted water to boil. Add pasta
7. and cook until al dente
8. about 8 to 10 minutes. Drain
9. and set aside. To make the chicken
10. heat oil and butter in a large skillet over medium heat. In a bowl
11. stir together flour
12. salt
13. and pepper. Lightly coat chicken with flour mixture. Without crowding
14. carefully place chicken in hot oil. If necessary
15. cook in batches. Fry until cooked through and golden brown on both sides. Remove chicken to paper towels. Stir bacon
16. mushrooms
17. artichokes
18. and capers into the pan; cook until mushrooms are soft. Cut chicken breasts into bite-size strips
19. and return them to the skillet. Stir 1/2 of the lemon butter sauce into the chicken mixture. To serve
20. place pasta in a large bowl. Stir the chicken mixture into the pasta. Taste
21. and adjust seasonings. Stir in additional lemon butter sauce as desired. Toss well
22. and garnish with parsley. SunnyByrd