

Chicken Piccata

with Fresh Linguine Pasta & Garlic Chives

Chicken piccata is one of the most beloved items on Italian restaurant menus. At its most basic, it's a thin, pan-fried cutlet dressed in a simple sauce of lemon juice and capers, then garnished with parsley. The simplicity of the dish has piqued the interest of chefs in recent years, leading to an astounding amount of new variations. In ours, we're enriching the sauce with chicken demi-glace and serving it with a side of linguine and sautéed garlic chives.



Ingredients

- 2 Chicken Cutlets
- 6 Ounces Fresh Linguine Pasta
- 3 Cloves Garlic
- 1 Bunch Garlic Chives
- 1 Lemon
- 1 Large Bunch Parsley

Knick Knacks

- 3 Tablespoons Chicken Demi-Glace
- 3 Tablespoons All-Purpose Flour
- 2 Tablespoons Butter
- 2 Tablespoons Capers
- 2 Tablespoons Grated Parmesan Cheese

Makes 2 Servings

About 700 Calories Per Serving

Cooking Time: 25 to 35 minutes



1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Peel and thinly slice the garlic. Cut the garlic chives into ½-inch pieces. Using a peeler, remove the rind of the lemon, avoiding the pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon. Pick the parsley off the stems; discard the stems. Thinly slice half the parsley, keeping the rest whole. Roughly chop the capers.

2



Cook the pasta:

Using your hands, carefully separate the strands of the **pasta**; add to the pot of boiling water. Cook 2 to 4 minutes, or until al dente (still slightly firm to the bite). Reserving **¾ cup of the pasta cooking water**, thoroughly drain the cooked pasta; rinse under cold water to prevent sticking. Transfer to a bowl and set aside. Rinse and wipe out the pot.

3



Brown the chicken:

While the pasta cooks, pat the **chicken** dry with paper towels; season with salt and pepper on both sides. Place the **flour** on a plate. Coat the chicken in the flour (shaking off any excess). In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the coated chicken and cook 3 to 5 minutes, or until golden brown. Flip and add **half the butter**. Cook 3 to 5 minutes, or until golden brown and cooked through.

4



Make the sauce & finish the chicken:

To the pan of browned chicken, add the **chicken demi-glaze**, **capers**, **sliced parsley**, the **juice of 2 lemon wedges** and **¼ cup of water**; season with salt and pepper. Cook, occasionally swirling the pan, 2 to 3 minutes, or until the sauce has thickened slightly; season with salt and pepper to taste. Remove from heat and set aside in a warm place.

5



Cook the aromatics:

In the pot used to cook the pasta, heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic**, **garlic chives** and **lemon zest**; season with salt and pepper. Cook, stirring frequently, 2 to 4 minutes, or until the garlic is golden brown and the garlic chives are bright green.

6



Finish & plate your dish:

To the pot of aromatics, add the **cooked pasta**, **Parmesan cheese**, **remaining butter** and **½ cup of the reserved pasta cooking water**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until heated through and the sauce is slightly reduced in volume. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Season with salt and pepper to taste. Divide the **finished pasta** between 2 dishes. Top each with a **finished chicken cutlet**. Garnish with the **whole parsley leaves** and **remaining lemon wedges**. Enjoy!