

Quick & Easy

THE COSTCO WAY

Wonderful® Seedless Lemon Chicken Piccata

Makes 6 to 8 servings

Ingredients:

4 boneless, skinless chicken breasts, cut in half and quartered
1 to 1½ cups flour
1 tsp sea salt
1 tsp white pepper
½ cup butter, divided, plus 1 Tbsp
3 Tbsp olive oil, divided
½ - ¾ cup Wonderful Seedless Lemon juice
¼ cup capers, rinsed
2 Wonderful Seedless Lemons, thinly sliced
½ cup parsley, chopped

Instructions:

Preheat oven to 350 F. In a medium bowl, add flour, salt and pepper. Coat chicken pieces with flour mixture. Place chicken on a plate. In a large skillet over medium-high, melt 2 Tbsp butter and 1 Tbsp olive oil. Add ⅓ of the chicken breasts to the skillet. Brown each side for approximately 3 to 5 minutes. Repeat in separate batches, adding more butter and olive oil as needed for each new batch. Reserve skillet. Place browned chicken in a 13 x 9-inch baking dish.

In the reserved skillet, add lemon juice. Stir. Add capers. Lower heat to medium. Whisk to scrape up the browned bits. Add 2 Tbsp butter. Whisk vigorously. Pour sauce over chicken. Place in the oven for 10 to 15 minutes, or until internal temperature reaches 165 F.

In a medium skillet, melt 1 Tbsp butter. Add lemon slices. Cook over medium for 1 to 2 minutes per side, or until lightly browned. Remove chicken from the oven. Top with cooked lemon slices. Sprinkle with chopped parsley. Serve.

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