

## Chicken Picatta

Makes 4 servings.

2 skinless, boneless chicken breasts  
1 egg  
3 tablespoons lemon juice  
1/4 cup all-purpose flour  
1/8 teaspoon garlic powder  
1/8 teaspoon paprika  
2 T. butter, divided  
2 T. Olive Oil  
1/2 cup chicken stock  
1 T. capers (optional)

### Directions

In a small bowl, beat the egg together with 1 tablespoon of the lemon juice. Set aside.

Cut breasts in half, crosswise, then lengthwise. Wrap in plastic and pound with a mallet to 1/8 inch thickness. Salt and pepper chicken.

In a shallow bowl or dish mix together the flour, garlic powder and paprika. Dip the chicken in the egg/lemon mixture, then in the seasoned flour.

In a large skillet, melt 1 T. butter and 2 T olive oil on medium high heat, brown the coated chicken pieces (about 2 minutes per side).

Remove to serving plate. Add chicken stock and 2 T. lemon juice to the pan, reduce to 1/4 cup. Add 1 T. capers.

Remove from heat; add 1 T. butter, melt, and serve immediately.

### Pasta - Angel Hair

Cook for 7 - 8 minutes in boiling water. Drain and toss with 1 T. chopped fresh parsley and 1 T. butter/olive oil.