

MONTICELLO VINEYARDS

# *Estate Grown Chardonnay*

FOOD PAIRING SUGGESTION

## CHICKEN PICCATA

### INGREDIENTS

4 (6-8oz.) thin boneless, skinless chicken breasts  
Salt and pepper  
¼ cup All-purpose flour  
2 tbsp. olive oil  
2 tbsp. butter

### SAUCE

1 garlic clove, minced  
2 lemons (one for juice the other for slices)  
2 tbsp. butter  
½ cup Monticello Vineyards Chardonnay  
1 cup chicken broth  
3 tbsp. capers  
Minced Italian Parsley



### TO PREPARE

Preheat oven to 400 degrees.

Season chicken with salt and pepper. Cover in plastic wrap and pound until about ¼ inch thick. Dredge chicken in flour and shake off excess.

Heat 2 tbsp. olive oil and 2 tbsp. butter in a large skillet over medium-high heat. Cook chicken about 3 minutes per side until golden brown. Remove and transfer to casserole dish.

Layer lemon slices over chicken and place in oven for 5-8 minutes.

In the same pan, add 2 tbsp. butter and minced garlic. Sauté about 30 seconds.

Add ½ cup fresh lemon juice, ½ cup white wine, broth and capers to the pan. Bring to boil.

Remove chicken from oven and pour lemon wine sauce into casserole dish. Garnish with minced parsley. Serve with pasta.

**SERVES 4**