

CHICKEN PICCATA

4 Servings | 30 mins Prep Time | 1 hour Total Time

INGREDIENTS

4 chicken breasts
1 tbsp flour
2 eggs
6 cloves of garlic
1-2 lemons
1 3oz jar of capers
1 can artichokes
1 cup chicken stock
1 bunch mushrooms
1 bunch cherry tomatoes
1 bag spinach (for topping, can sautee if you like but I keep it fresh)
1 box Linguine

DIRECTIONS

Pound chicken to make cutlets
Dredge chicken in egg and flour
Heat oil in skillet on med high heat
Add chicken, cook 3 minutes on each side or until browned
Add garlic, cook 1-2 minutes
Add lemon juice, broth, capers, artichokes, mushrooms, tomatoes
Cook turning chicken halfway through (about 15 minutes) or until chicken is fully cooked
Cook pasta according to directions
Serve over fresh spinach & pasta, enjoy!!!

