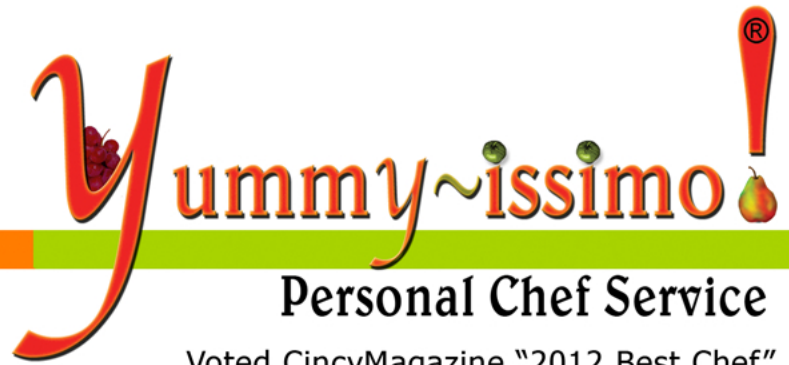


20~Minute Chicken Piccata



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

2 chicken breasts, boneless, skinless,
butterflied and cut in half

1 shallot, finely minced

salt and pepper

3T lemon juice

all~purpose flour, for dredging

1/2c chicken broth

1/3c butter

1/2c dry white wine

1/4c olive oil

1/4c mushrooms, sliced

Season flour with salt and pepper and dredge chicken. Shake off excess. In large skillet over medium heat, melt butter and olive oil together. When mixture starts to sizzle, add chicken and cook 3 minutes each side. Remove chicken and transfer to plate.

Add shallots, lemon juice, chicken stock, wine and mushrooms to skillet and bring to boil, scraping up brown bits from pan for extra flavor.

Reduce heat to medium and return chicken to skillet and simmer for 5 minutes. Place chicken on plates and top with lemon sauce.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

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