

Scott's version of Chicken Picatta

Chicken breast or chicken breast tenders – slice to make them thinner if they are large whole breasts

Flour

Olive oil – don't use too much. Just enough to cook the chicken

1 TBSP Butter

3 cloves of minced Garlic

Several sprigs of Rosemary (optional)

1 TBSP Dijon mustard

Splash of dry white wine

Capers -

Pepper to taste

Rosemary (optional)

Fresh lemon cut in half

Dredge chicken pieces in flour. Gently fry minced garlic in butter and olive oil. Add chicken. Sprinkle rosemary and pepper on the chicken. Cook and turn chicken until just done. Remove chicken from pan and add white wine and deglaze the pan. Immediately add a tablespoon of Dijon mustard and capers. Stir until there is a nice sauce. Add chicken back to the pan and turn to coat the chicken. Squeeze fresh lemon over the chicken pieces. Make sure chicken is hot and serve immediately. Spoon excess sauce over the chicken on each plate.