

Chicken Piccata

This recipe was provided by Heinen's partner, [Chef Billy Parisi](#).

Serves 4

Ingredients

For the Vegetables

- 1 pound of baby Yukon potatoes
- 4 tablespoons olive oil
- 2 tablespoons unsalted butter
- 1 bunch of asparagus, ends trimmed
- sea salt and pepper to taste

For the Chicken Piccata:

- 2 8-ounce boneless skinless chicken breasts, sliced in half width wide
- ½ cup all-purpose flour
- 3 tablespoons olive oil
- 1/3 cup chardonnay wine
- juice of ½ lemon
- 2 tablespoons capers
- 1 stick of cold unsalted butter, cut up
- sea salt and pepper to taste

Procedures

1. Preheat the oven to 400°F.
2. Cook the potatoes in a large pot of boiling salted water for 7-9 minutes. *Note:* the water should be salty like the ocean. Immediately remove the potatoes and cool in ice water.
3. Smash the potatoes down using your hand until they are about ¾" to 1" thick. Set aside.
4. Add 2 tablespoons of olive oil with 2 tablespoons of butter to a large saute pan over medium high heat and add the potatoes. Cook for 2 to 3 minutes per side or until golden brown. Set aside and keep warm.
5. Toss the asparagus in the remaining 2 tablespoons of olive oil, salt and pepper and spread out on a sheet tray lined with parchment paper. Bake in the oven for 10 to 12 minutes or until slightly crunchy.
6. **Chicken:** Heat 3 tablespoons of olive oil on medium high heat in a medium size saute pan.
7. Season the chicken breasts on both sides with salt and pepper. Lightly coat on both sides in some flour that is on a plate. Set the chicken right into the pan and cook for 5 to 6 minutes per side or until golden brown and cooked throughout.
8. Remove the chicken from the pan and deglaze with wine, lemon juice and capers. Cook over medium-high heat until the amount of liquid is reduced by ½.
9. Remove the pan from the cook top and stir in the cut up cold butter until it is melted and the sauce has solidified.
10. Serve the sauce with chicken, asparagus and potatoes.