

Lemon Chicken with Rosemary

Secondi Piatti Servings: 4



A quick and easy way to add some zest to any chicken dinner!

2-8 oz. Chicken breasts, cut into halves
and pound into 1/2 in. thickness

Milk

1 cup flour + 2 tbsp. to thicken sauce

4 tbsp. **QCOM Lemon Olive Oil**

1/2 cup white wine

2 cups chicken broth

2 cloves garlic, finely chopped

2 lemons, 1 juiced & 1 sliced

2 tbsp. capers

1/2 tsp. kosher salt, or to taste

Fresh ground pepper to taste

1 tbsp. fresh rosemary, finely chopped

3 sprigs fresh Italian parsley, chopped

Season pounded chicken with salt and freshly ground pepper. Dip chicken in milk and dredge in flour. Add QCOM Lemon Olive Oil to a skillet over medium heat until very hot, but not smoking. Add chicken and cook for 4 minutes on each side until golden. Remove chicken and set aside. Incorporate all remaining ingredients to skillet and bring to boil. Turn heat to low and add a small amount of flour and whisk until thickened. Return chicken to skillet and simmer for 5 minutes. Place chicken on platter, pour sauce evenly over the chicken and arrange with the lemon slices. Garnish with fresh Italian parsley.

Wine Pairing: Chardonnay