Chicken Piccata Lemon Capers

Browned mushrooms deepen the flavor of a lemon-caper sauce for thin chicken cutlets. Reduce the broth before adding lemon so the final acidity is easier to control.

SERVES 4	PREP 15 min	COOK 30 min	EXTRA 0 min



Ingredients

- 1 1/2 lb (680 g) boneless skinless chicken breast, sliced into 4 cutlets
- 1/3 cup (40 g) all-purpose flour
- 1/2 tsp fine salt
- 1/4 tsp black pepper
- 1 tbsp (15 ml) olive oil
- 2 tbsp (28 g) unsalted butter, divided
- 6 oz (170 g) cremini mushrooms, sliced
- 3/4 cup (180 ml) low-sodium chicken broth
- 3 tbsp (45 ml) lemon juice
- 2 tbsp drained capers
- 1 tsp lemon zest
- 2 tbsp chopped parsley

Method

1. Pound chicken to an even 1/4-inch (6 mm) thickness. Season with salt and pepper and dust lightly with flour.
2. Heat oil and 1 tablespoon butter in a wide skillet. Cook cutlets over medium-high heat in batches for 2 to 3 minutes per side until each reaches 165°F (74°C). Move to a clean plate.
3. Lower heat to medium. Brown mushrooms for 5 to 7 minutes, stirring occasionally. Add broth and scrape the skillet. Simmer for 3 minutes.
4. Stir in capers, lemon juice and zest. Turn off heat and swirl in remaining butter.
5. Return chicken and its cooked juices to coat. Sprinkle with parsley.

Doneness & safe handling

Cook each chicken portion to at least 165°F (74°C), measuring in the thickest meat without touching bone. Check several large diced pieces when applicable. Casseroles and reheated leftovers also need 165°F (74°C). Timing and surface color do not replace a food thermometer.

Cook’s notes

Let mushrooms brown before adding broth.

Common mistake

Reducing lemon juice for too long can make the sauce harsh and overly concentrated.

Variations

No capers: Substitute 2 tablespoons chopped green olives, or omit and season the sauce to taste. No mushrooms: Omit and reduce the initial sauce simmer by a few minutes. Vegetable: Wilt 1 cup spinach into the sauce.

Serving

Serve 1 cutlet per person with mushroom-caper sauce. Optional potatoes, rice or pasta are prepared separately.

Storage

Refrigerate promptly in shallow covered containers within 2 hours, or within 1 hour above 90°F (32°C). Keep at 40°F (4°C) or below and use within 3 to 4 days. Do not leave a large batch on the counter to cool completely.

Freezing

Freeze promptly cooled portions airtight at 0°F (-18°C) or below for up to 3 months for best quality. Thaw in the refrigerator.

Reheating

Reheat covered on the stovetop or in a microwave with a splash of water or broth, turning or stirring for even heating. Check several thickest portions for 165°F (74°C). Do not reheat chilled leftovers in a slow cooker.

Quick questions

Can I make piccata without capers? Yes. Use chopped green olives or omit them, then adjust salt and lemon to taste.

Are mushrooms required? No. The basic lemon-butter sauce also works without them.

Why is my sauce too salty? Broth and capers both contribute salt; use low-sodium broth and taste after reduction.

Recipe references: Food Network - Giada De Laurentiis Chicken Piccata, cutlet and pan-sauce technique • https://www.foodnetwork.com/recipes/giada-de-laurentiis/chicken-piccata-recipe2-1913809
USDA FSIS - Safe Minimum Internal Temperature Chart • https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/safe-temperature-chart
USDA FSIS - Leftovers and Food Safety • https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety