Lemon Piccata Chicken

Tender braised chicken pieces in a bright lemon, caper, and butter sauce.

SERVES 6	PREP 20 min	COOK 60 min	EXTRA —



Ingredients

- 3 lb (1.4 kg) whole chicken, cut into 8 pieces
- 1/3 cup (40 g) all-purpose flour
- 1 tsp fine salt
- 1/2 tsp black pepper
- 1 tbsp olive oil
- 2 tbsp (28 g) unsalted butter
- 1 cup (240 ml) low-sodium chicken broth
- 1/3 cup (80 ml) lemon juice
- 2 tbsp drained capers
- 1 lemon, thinly sliced
- 2 tbsp chopped parsley

Method

1. Pat chicken pieces dry. Season with salt and pepper and dust lightly with flour.

2. Heat olive oil and 1 tablespoon butter in a Dutch oven over medium-high heat. Brown chicken in batches, about 4 minutes per side, then transfer to a plate.

3. Add broth and lemon juice to the pot; scrape up browned bits. Add capers. Return chicken and any juices to the pot.

4. Cover, lower heat, and simmer gently for 25–35 minutes, turning pieces once. Add lemon slices for the final 5 minutes. Check several thickest pieces away from bone with a thermometer; chicken must reach 165°F (74°C).

5. Transfer chicken to a platter. Simmer sauce uncovered for 3–5 minutes, whisk in remaining butter, and spoon sauce over chicken. Garnish with parsley.

Doneness & safe handling

Cook chicken to at least **165°F (74°C)**. For bone-in pieces, check the thickest portions away from bone and check more than one piece. Use a food thermometer; timing varies by cut. Keep raw poultry separate from ready-to-eat food and clean hands, tools, and surfaces after handling raw chicken.

Cook’s notes

Use similar-size pieces so they finish more evenly. Check several pieces, including both breast and leg meat. Keep the braise at a gentle simmer; a fast boil can toughen breast meat before legs finish.

Storage, freezing & reheating

Refrigerate: Refrigerate leftovers promptly in shallow, covered containers within 2 hours (within 1 hour above 90°F / 32°C). Keep at 40°F (4°C) or below and use within 3–4 days.

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

Reheat: 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).

Quick questions

• How do I check a whole pot of chicken? Check several of the thickest pieces, especially both breast and thigh, away from bone.

• Can I make the sauce more lemony? Add extra lemon zest at the end for a brighter citrus note.

Recipe references: Technique reference: Food Network — Giada De Laurentiis Chicken Piccata. Safety guidance: FoodSafety.gov Safe Minimum Internal Temperatures; USDA FSIS Leftovers and Food Safety.