

Skillet Lemon Caper Chicken

This lemon caper chicken dish is one of my "go-to" dishes, especially when I know it's going to be one of those hectic days. I made this dish a few times in culinary school and messed it up, so I've created this easy version without all the extra steps to impress instructors!



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INGREDIENTS

- 2 chicken cutlets
- 2 lemons
- 1/2 small jar of capers
- 1 cup white wine
- 2 tbsp butter
- Olive oil (about 3 tbsp) enough to coat the pan
- Salt and pepper

DIRECTIONS

- Slice 1 lemon and set aside for later.
- Using your favorite skillet, heat olive oil in pan over medium heat.
- Add chicken cutlets to pan.
- Zest lemon and add it to chicken.
- Turn over chicken after about 6 minutes (should be a nice, light brown).
- Add white wine over chicken in pan.
- Add capers, add butter (I always finish with a good grass-fed butter).
- Add salt and pepper.
- Cover, turn off heat and let it simmer a few minutes.

Shortcuts to make cooking fun and simple again!