



## Chicken Piccata with Artichokes and Olives

*If you are still making this recipe from the Food & Wine story, no worries, it's still great. But I've made a few updates based on how I cook today. I now add a handful of chopped fresh tomatoes, use basil instead of parsley or a mix of the two, pulse Panko crumbs with a little Parm and a clove of garlic instead of using just fine dry bread crumbs. And I always add more capers. Unlike the second recipe, I don't dip the chicken in egg white before dredging in bread crumbs because I want a softer crumb and the sauce soaks into the chicken so beautifully this way. For the perfect side? Your mashed potatoes or cooked spaghetti warmed with cream and Parmesan.*

Makes 2 to 4 servings

Prep: 20 to 25 minutes

Cook: 2 minutes per side, plus time to simmer the sauce, but that's less than 5 minutes

2 to 3 boneless, skinless chicken breast halves

1 cup panko bread crumbs or plain dry bread crumbs

1 clove garlic, peeled and halved

2 tablespoons grated Parmesan

1 teaspoon salt

1/2 teaspoon freshly ground black pepper

4 tablespoons unsalted butter

1/4 cup vegetable oil

16 to 20 pitted Kalamata olives, drained and chopped

1 jar (6.5 ounces) marinated artichoke hearts, drained and quartered

1/2 cup chopped fresh tomato

1 cup chicken broth

Juice of 2 lemons (about 1/4 cup)

1/4 cup drained capers

2 tablespoons chopped fresh basil or parsley

1. Place the bread crumbs, garlic, and Parmesan in the bowl of a food processor and pulse until fine, about 20 seconds. Add the salt and pepper. Turn into a shallow pie plate or 13- by 9-inch pan. Set aside.
2. Place each of the chicken breasts into separate gallon-size Ziploc bags. With a heavy rolling pin or meat mallet pound to 1/4-inch thickness. Place the chicken in the fridge while you prepare the skillet and the sauce ingredients.
3. Place the half of the butter and half of the oil in each of two large 12-inch skillets. Set aside the olives, artichoke hearts, tomato, broth, lemon juice, drained capers, and basil or parsley.
4. When ready to cook, remove the chicken from the fridge. Heat the skillets over medium-high heat. Remove the chicken from the Ziplocs and dredge in the bread crumb mixture on both sides. When the foam subsides in the skillet, add a chicken breast to each of the skillets and cook until golden, about 2 minutes per side. Transfer to a sheet pan or platter. If you are using the third chicken scaloppine, turn off one skillet, and with a slotted spoon gather the crumb mixture from the remaining skillet and sprinkle this over the chicken. Add a little more oil to the skillet and heat over medium-high and repeat with the last chicken breast.
5. Wipe out the last skillet you used, and add the olives, artichokes, and tomatoes. Cook until heated through, about 1 minute. Add the chicken broth, lemon juice, and capers, and let boil for 1 to 2 minutes, stirring, until it reduces just a bit. Spoon the sauce over the chicken, and sprinkle with the basil or parsley. Serve at once.