

ONE SKILLET CHICKEN PICATTA

SERVES 2

6 oz boneless chicken, cut into small pieces

2 Tbsp olive oil

3 Tbsp butter

2 Tbsp capers, drained

3 oz cherry tomatoes

4 oz white wine

1/2 freshly squeezed lemon

Salt and pepper to taste

In a large skillet, sauté chicken with butter and olive oil until the chicken is slightly brown and cooked through, about 3 minutes on each side. Add capers and tomatoes and cook until heated through. Squeeze 1/2 lemon into skillet and deglaze with white wine. Add salt and pepper to taste. Serve over pasta, rice or your favorite green salad.

