

Betty's Special Occasion Chicken Piccata

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In this video, Betty demonstrates how to make Special Occasion Chicken Piccata. This entrée has crispy fried chicken breasts, topped with a lemon-flavored gravy and surrounded by penne pasta. I made this dish to celebrate the birthday of one of my good friends on YouTube, Dr Johnny P LoveTrain. His birthday is June 25. I hope you get a chance to hop over to his channel and wish him a "Happy Birthday!" His user ID is FBCDJ1620am. Thanks!

Ingredients:

1 egg, well beaten
1 tablespoon lemon juice
4 boneless, skinless, uncooked chicken breasts
½ cup self-rising flour (You may use all-purpose flour.)
dash of salt
dash of ground black pepper
dash of garlic powder
3 tablespoons butter
2 tablespoons extra virgin olive oil
8 ounces penne pasta
1 teaspoon salt
½ cup hot water
2 teaspoons chicken bouillon granules (If you can't find this ingredient, replace this and the hot water with 2/3 cup chicken broth.)
2 tablespoons lemon juice
3 tablespoons butter, melted
1 tablespoon fresh chopped parsley
½ cup freshly shredded Parmesan cheese
lemon slices, for garnish



Cut any excess fat from chicken breasts and pound them slightly for tenderization and to make them flatter. Set aside. In a small bowl, combine 1 well-beaten egg with 1 tablespoon lemon juice. Set aside. In a gallon-sized Zip-lock bag, combine ½ cup self-rising flour, a dash of salt, a dash of ground black pepper, and a dash of garlic powder. Shake the Zip-lock bag until flour mixture is well combined. Set aside. Melt 3 tablespoons butter in a heavy skillet and add 2 tablespoons extra virgin olive oil. Heat oil, while coating pieces of chicken. To coat each chicken breast, dip it in the egg-lemon juice mixture and then place it in the Zip-lock bag of seasoned flour. Shake until chicken is coated. Place each chicken breast into the heated oil. The oil should be hot enough for the chicken to sizzle. Place all 4 pieces of coated chicken flat in the bottom of the skillet. Cook chicken about 5 minutes on each side, or until done. Check to make sure the meat is white, with *no* pink showing. Remove chicken from the pan and place on a tray, and keep warm by covering with aluminum foil. Before returning to the skillet to make a sauce, begin making your penne pasta. Place 8 ounces of uncooked penne pasta into a large pot of boiling water that has been salted with 1 teaspoon salt. Cook, according to package directions, about 11 minutes, and then drain and keep warm by covering with aluminum foil, if needed. Meanwhile, combine ½ cup hot water, 2 teaspoon chicken bouillon granules, and 2 tablespoons lemon juice in a small bowl. Add bouillon mixture to skillet, stirring to incorporate drippings from the fried chicken breasts. Bring to a boil and cook over high heat about 3 minutes. The mixture will thicken and reduce to about ¼ cup. Set aside. Add 3 tablespoons melted butter and 1 tablespoon fresh chopped parsley to your hot, cooked penne pasta. Now, assemble your Chicken Piccata: Place the 4 crisp and hot chicken breasts in the center of a large platter. Spoon the sauce from the skillet over the top. Arrange your butter-parsley coated penne pasta in a ring around the outside of the saucy chicken breasts, and sprinkle the penne pasta with ½ cup freshly grated Parmesan cheese. Arrange lemon slices over your finished Chicken Piccata. This is a tasty dish that I hope you will all enjoy! Happy Birthday, Dr Johnny P LoveTrain! --Betty ♥♥♥♥♥