

Chicken Piccata with Mushroom Risotto

Serves 4-6

Ingredients

CHICKEN

- 1 lb chicken breasts or cutlets
- Flour
- Salt and Pepper
- 3+ T olive oil
- 1 large clove garlic minced
- 1/2 cup dry white wine
- 1/2 cup strong chicken stock
- 3T capers
- 1 small lemon peeled, seeded and pith removed
- 2 T butter
- 2 T parsley

RISOTTO

- 1 cup onions, chopped
- 2T olive oil
- 4T butter
- 1.5 cups Arborio rice
- 5 cups chicken broth
- 1/2 cup sliced mushrooms
- 1/2 cup dried mushrooms
- 1 cup water
- 1/2 cup shredded Parmesan cheese

Directions

1. **CHICKEN:** If using chicken breasts: cut down into thin cutlets. Pound cutlets with meat tenderizer or mallet until very thin. We recommend covering the chicken with plastic wrap and a kitchen towel before tenderizing to contain the mess.
2. Dredge chicken in flour seasoned with salt and pepper, then refrigerate until cold.
3. Heat 3 T of olive oil in frying pan. Pan fry the chicken until brown (2-3 mins per side). Add more oil between batches as necessary. Remove the chicken and pour off any excess oil.
4. Sauté garlic in pan. Add wine and chicken stock and boil until it reduces to about 1/3. Stir in capers and lemon. Bring to a boil and stir in butter and parsley until sauce thickens.
5. **RISOTTO:** Cover dried mushrooms in water to rehydrate. Let sit until needed.
6. Sauté onions in butter and olive oil. Add rice to pan and sauté until butter and olive oil are mostly absorbed (3-4 minutes).
7. Add chicken broth 1 cup at a time, stirring between each cup until broth is absorbed. Half way through adding the chicken stock, add all the mushrooms, including the liquid from the rehydrated mushrooms.
8. Continue cooking, stirring constantly until the rice is cooked to your liking. Before serving, stir in 1/2 cup of shredded Parmesan cheese.
9. **SERVE:** Start with risotto and top with chicken. Pour chicken sauce over top.

Greystone