Chicken Francaise

Recipe by: Laura Vitale

Serves 4

Prep Time: minutes
Cook Time: minutes

Ingredients
__4 (4 oz each) Pieces of Chicken Breast, pounded thinly
__2 Eggs
__½ cup of All Purpose Flour
__½ cup of Chicken Stock
__½ cup of White Wine
__3 Tbsp of Lemon juice
__2 Tbsp of Olive Oil
__2 Tbsp of Unsalted Butter
__1 Tbsp of Fresh Chopped Parsley,
__Salt and Pepper to taste

1) Place the eggs in a shallow bowl and whisk them, season with salt and pepper and set aside. Placed the flour on a large plate and season that as well with salt and pepper and set aside.

2) In a measuring cup or a small bowl, combine together the chicken stock, lemon juice and white wine, set aside.

3) Heat up the oil in a large skillet over medium heat until its nice and hot. Dredge the chicken breast in the flour and shake off any access, dip it into the beaten egg and add it to the hot oil, cook for about 3 minutes per side or until golden brown, remove to a plate.

4) Add the wine and stock mixture to the pan and let it cook for a few minutes until it reduces slightly and thickens, add the butter, parsley and salt and pepper, continue to cook until the sauce is nice and thick. Add the chicken breast back in with the sauce and cook them together for just another minute. Serve immediately!