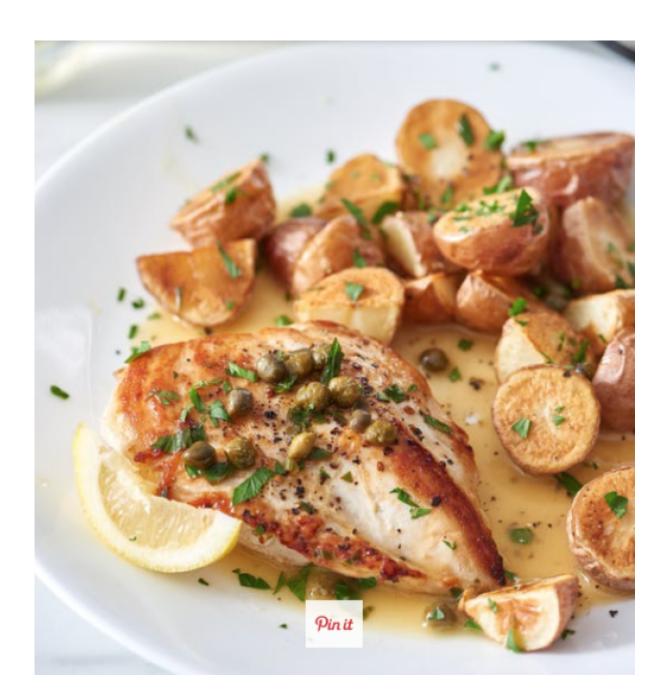
Chicken Piccata



Ingredients

- 1 tablespoon olive oil
- 4 boneless, skinless chicken breasts (about 2 pounds total)
- 1/2 teaspoon kosher salt, plus more for seasoning the chicken
- 1/4 teaspoon freshly ground black pepper, plus more for seasoning the chicken
- 2 pounds small red potatoes, halved or quartered if larger
- 1 1/2 cups low-sodium chicken broth

Info

- Prep: -
- Cook: -
- Serves: 4
- Source

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- 1/2 cup freshly squeezed lemon juice (from 2 to 3 medium lemons)
- 1/4 cup capers, drained
- 2 tablespoons unsalted butter, at room temperature
- 2 tablespoons all-purpose flour
- 2 tablespoons coarsely chopped fresh parsley leaves

Directions

- 1. Heat the oil in a large skillet over medium heat until shimmering. Liberally season the chicken breasts on both sides with salt and pepper. Sear the chicken on one side until browned, about 5 minutes.
- 2. Place the potatoes in a 6-quart or larger slow cooker. Sprinkle with the 1/2 teaspoon salt. Place the chicken breasts in the slow cooker, seared-side up. Pour in the broth, lemon juice, and capers.
- 3. Cover and cook on the LOW setting until the chicken is cooked through, tender, and registers an internal temperature of 165°F, 3 1/2 to 4 hours. Meanwhile, use your fingers to rub the flour into the butter; set aside.
- 4. Transfer the chicken and potatoes to a serving dish. Pour the liquid and capers into a medium saucepan. Bring to a boil over medium heat. Add the butter mixture, whisking constantly until it's completely incorporated into the sauce. Cook, stirring frequently, until the sauce is thickened, 3 to 4 minutes. Serve over the chicken and potatoes, garnished with the parsley.

chicken, slow cooker, red potatoes, potatoes, stock, capers, parsley

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