

Chicken Picata

4 boneless chicken breasts (1/2) butterfly to make thinner

1 ½ lb mushrooms separately sautéed

seasoned flour (Montréal chicken and salt and pepper)

White wine

Fresh lemon juice

Capers

Butter

Dredge the chicken in seasoned flour. Brown in olive oil. Use white wine to deglaze pan. Add a little more seasoned flour to drippings to bind together. Add more wine. Add some butter. Let sauce cook for a while until lightly thickened. Then add lemon juice to taste.

Lay browned chicken into oven proof dish. Top with Mushrooms and then pour sauce over all. Sprinkle with capers and heat all together until sauce bubbles.