

Chicken Piccata with Fettucine Alfredo

Yield 4

Ingredients

2 Skinless and Boneless Chicken Breast, Butterflied and then cut in half

salt and pepper to taste

all purpose flour, for dredging

6 tbsp unsalted butter

5 tablespoons olive oil

Juice from one lemon

1/4 cup of capers, rinsed

1/3 cup fresh parsley, chopped

3 eggs, whisked

Instructions

Season chicken with salt and pepper.

Dredge all chicken in flour and shake off excess.

In a large skillet over medium heat, melt 2 tablespoons of butter with 3 tablespoons olive oil.

Add all chicken to egg mixture, slowly put 2 breasts into oil and butter mixture and cook for 3 minutes.

When chicken is browned, flip and cook other side for 3 minutes.

Remove and transfer to ovenproof pan. Melt 2 more tablespoons butter and add another 2 tablespoons olive oil.

When butter and oil start to sizzle, add the other 2 pieces of chicken and brown both sides in same manner.

Remove chicken from heat and add to ovenproof pan. cook at 350 until chicken is cooked all the way through, about 10mins.

Into the skillet add the lemon juice, stock and capers, bring to boil, scraping up brown bits from the pan for extra flavor.

Check for seasoning. Return all the chicken to the pan and simmer for 5 minutes. Remove chicken to platter.

Add remaining 2 tablespoons butter to sauce and whisk vigorously.

Pour sauce over chicken and garnish with parsley.

Pasta with Alfredo Sauce

Cook pasta until al dente, cool under cold water, set aside.

Ingredients

½ cup butter

2 cups heavy whipping cream

4 ounces cream cheese

½ teaspoon minced garlic

1 teaspoon garlic powder

1 teaspoon italian seasoning

¼ teaspoon salt

¼ teaspoon pepper

1 cup grated parmesan cheese

Instructions

In a medium saucepan add butter, heavy whipping cream, and cream cheese. Cook over medium heat and whisk until melted.

Add the minced garlic, garlic powder, italian seasoning, salt and pepper. Continue to whisk until smooth. Add the grated parmesan cheese.

Bring to a simmer and continue to cook for about 3-5 minutes or until it starts to thicken. add the pasta back into pan and mix, then add pasta to favorite plate, top with 1 pieces of Chicken and some Sauce, garnish with fresh chopped parsley.