

# Julia's Cookbook

## CHICKEN PICCATA, ROASTED RED POTATOES & GREEN BEANS

### Chicken Picatta

#### Ingredients

2 skinless and boneless chicken breasts, butter flied and then cut in half and pounded 1/2 inch thin  
Salt and freshly ground black pepper  
All-purpose flour for dredging  
6 tablespoons unsalted butter  
5 tablespoons extra virgin olive oil  
1/3 cup fresh lemon juice  
1/2 cup chicken stock  
1/4 cup brined capers, rinsed  
1/3 cup fresh parsley, chopped

#### Directions

Season chicken with salt and pepper. Dredge chicken in flour and shake off excess.

In a large skillet over medium high heat, melt 2 tablespoons of butter with 3 tablespoons olive oil. When butter and oil start to sizzle, add chicken and cook for 3 minutes. When chicken is browned, flip and cook other side for 3 minutes. Remove and transfer to plate. Melt 2 more tablespoons butter and add another 2 tablespoons olive oil. When butter and oil start to sizzle, add the additional chicken and brown both sides in same manner. Remove pan from heat and add chicken to the plate.

Pour off majority of excess fat and discard. Add the lemon juice, stock and capers. Return to stove and 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. Add remaining 2 tablespoons of cold butter (optional) to sauce with parsley(definitely)and whisk vigorously. Serves 4

### Roasted Red Potatoes

1 -2 potatoes per person, depending on the size. Cut the potatoes into relatively the same size chunks. Place in bowl or on sheet tray, season well with oil, salt and pepper. Sprinkle on dried minced onions, combine well. Spread out, SINGLE LAYER. Roast in oven 400 convection, or 425 traditional bake. Takes roughly 20 minutes, depending on how big your potatoes are cut.

### Green Beans

One generous bunch per person.

Trim stem end of green beans. Place in a pot with a shallow pond of water, and season with salt. Cover and cook for 5-6 minutes or until your desired doneness. Drain any excess water, add a pat of butter and mix well. DONE – serve.