

Chicken Picata

This classic, yet easy to prepare main course works an absolute treat with the *Alkoomi Unwooded Chardonnay* with its lively, crisp refreshing core of white peach, pear and melon flavors. There are some lovely spicy notes in the background giving the wine additional palate weight and depth of flavor which will only help to enhance this dish.

Ingredients

4 chicken breasts, boneless
4 lemon sliced, thin
¼ cup white wine
1 cup chicken stock
¼ cup butter
¼ cup olive oil
¼ cup capers
Parsley for garnish
Salt, pepper, flour

Directions:

Dredge breasts in salt, pepper, flour, mixture. Sauté in butter and olive oil. Then add wine, lemon slices and capers. Sauté until reduced and chicken is done. Remove lemon slices for serving or use as garnish with parsley. Serves four.

Wine Pairing:

Alkoomi Unwooded Chardonnay