

CopyCat The Cheesecake Factory Chicken Piccata

Ingredients

1 1/2 pounds chicken breast
1/2 teaspoon salt
1/2 teaspoon ground black pepper
6 tablespoons butter divided
1 tablespoon oil
8 ounces portobello mushrooms sliced
1/4 teaspoon salt
1/4 cup dry white wine
1 tablespoon lemon juice
1 tablespoon capers
2 tablespoons heavy cream
2 teaspoons fresh chopped parsley
Cooked angel hair pasta or another type of pasta.

Directions

Slice chicken breasts in half, they should be about $\frac{3}{8}$ to $\frac{1}{2}$ -inch thick after cutting.

Place the chicken breasts between plastic wrap and pound them with a meat mallet until they are $\frac{1}{4}$ -inch thick.

Season chicken breasts with salt and pepper.

Heat a large skillet over medium heat and add 1 tablespoon of butter and 1 tablespoon of vegetable oil.

Place chicken breasts in the skillet and cook them until brown on both sides. Remove them from the skillet.

Reduce the heat slightly and add mushrooms, 1 tablespoon butter, and a sprinkle of salt.

Sauté the mushrooms until they just begin to brown. Remove the

mushrooms from the skillet.

Add dry white wine to the pan and scrape the browned bits off the bottom of the skillet with a wooden spoon.

Add 4 tablespoons butter, lemon juice, and capers to the skillet. Stir to combine.

Add heavy cream. Increase heat until the mixture begins to bubble.

Return mushrooms and chicken to the pan.

Stir in fresh parsley and serve immediately with cooked angel hair pasta or other pasta of your choice.