

# Tim Farmer's Country Kitchen

## CHICKEN PICCATA (VERONA)

*Olive oil*  
*2 small chicken breasts*  
*Flour*  
*Dash white wine*  
*1 tablespoon butter + flour*  
*3 cups chicken stock*  
*Salt and pepper*  
*Sundried tomatoes*  
*1 teaspoon capers*  
*Linguini*  
*Fresh parsley*  
*Grilled asparagus (optional)*



Heat pan and coat with olive oil. Take chicken and pound until flat. Coat in flour. Add to hot pan and cook 2 ½ - 3 minutes each side until golden brown. Set chicken aside. To pan add white wine and chicken stock. Coat butter in flour and add to pan to thicken sauce. Season with salt and pepper and stir in sundried tomatoes and capers. Cook linguini. Add chicken back to pan, season with fresh parsley and finish cooking in sauce. Pour sauce and chicken over linguini noodles and top with grilled asparagus if desired.

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