

Chicken French or Chicken Franchese

Prep Time: 10 minutes

Cook time: 15 minutes

Serves: 6

1.5 - 2 lbs. boneless, skinless chicken breast, thin cut, pounded out
2 eggs, plus 2 tablespoon milk, beaten
1 cup flour
1 teaspoon salt
1 teaspoon black pepper
2 tablespoon olive oil, plus
1 tablespoon butter for sautéing
1/2 cup white wine
1 cup chicken broth
2 tablespoon cold butter, cut in cubes
1 tablespoon chopped Italian parsley

Juice of 1/2 lemon

salt and fresh ground black pepper to taste

1. Season the pounded chicken with salt and pepper.
2. Heat the olive oil and 1 tablespoon butter in a skillet then dredge the chicken in egg and flour and add to the pan. Cook 2 minutes on each side and remove to a plate.
3. Drain excess fat in the skillet leaving just about 1 tablespoon. Add the wine to the skillet and reduce by half then add in the chicken broth. Roll 2 tablespoons of butter in flour and add to the skillet. The butter makes the sauce glossy, and the flour thickens the sauce. Add the lemon and parsley, reduce heat to a simmer. Taste and add seasoning as desired. When the sauces thickens add the chicken back in.

Chicken Francese is an Italian-American dish with origins in Rochester, New York. The dish features chicken cutlets coated in a light batter of flour and egg and cooked in an white wine-butter sauce. Delicious and easy to make.