**Chicken Piccata**

**Ingredients:**

* 1 pound chicken breast pounded to ¼ inch thick
* Salt and pepper
* 4 TBSP butter divided
* ½ cup of chicken broth
* 1 lemon juiced
* 1 TBSP capers

**Directions:**

1. Season pounded chicken breast with salt and pepper.
2. Heat a large skillet on medium high heat, add 1 tablespoon of butter to the pan then add the chicken breast and cook for 2 minutes.
3. Flip and cook the other side for 2 minutes.
4. Remove from pan and set aside.
5. Add chicken broth and lemon juice to hot pan scrapping the bottom of the pan with a silicone spoon to remove any chicken bits from the pan.
6. Let cook for 2-3 minutes, then add the remaining butter.
7. Place chickened any juice from chicken sitting back into the pan and top with capers.
8. Sever hot with steamed veggies.