

ENTREE

# Creamy Mother's Day Chicken Piccata



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CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Tyson® Foods	4 ea.	Tyson® NAE Roasted Chicken Breast	10383030928	
Land O Lakes®	6 oz.	Extra Melt® White Cheese Sauce Pouch	39050	
Land O Lakes®	3 oz .	Extra Melt® White Shreds	40014	
Land O Lakes®	3 oz.	Extra Melt® Garlic and Herb Spread	15948	
	½ cup	All Purpose Flour		
	1 lb.	Angel Hair Pasta		
Land O Lakes®	2 oz.	Clarified Butter	15004	
Keurig Dr Pepper®	1 oz.	ReaLemon®	14800582420	
	2 tbsp.	Superfine Capers		
	2 tbsp.	Chopped Garlic		

## DIRECTIONS:

1. Thaw fully cooked chicken breast in cooler overnight.
2. For sauce: In a heavy bottom 1-quart sauce pot on medium heat add cheese sauce, shredded cheese and herbed garlic butter and whisk until smooth. Add garlic, lemon juice and capers to sauce, keep warm
3. In a 4-quart sauce pot cook noodles according to package instructions, drain and shock to cool quickly.
4. In a mixing bowl season 1/2 cup of flour with salt and pepper, lightly dredge chicken breasts.
5. In a non-stick sauté pan heat the clarified butter and cook the chicken just until golden. Flip over and allow to cook for an additional minute.
6. Pour the sauce into the sauté pan, reduce heat and allow to continue cooking 3-4 minutes.
7. Place noodles in the bottom of the transport container, top with chicken. Include sauce in a separate container.

Yield: 4 Servings



Recipe Created by:  
**Chef Denis Picard**

