

Chicken Piccata Fligner Style

"Lemony flavored chicken with a heavenly coating. Prepare this dish and get ready to have your tummy 'touched by an angel!'"

Original recipe yield: 4 servings. Prep Time: 15 Minutes

Cook Time: 30 Minutes

Ready In: 45 Minutes

Servings: 4

INGREDIENTS:

4 skinless, boneless chicken breasts
1 egg
3 tablespoons lemon juice
1/4 cup all-purpose flour
1/8 teaspoon garlic powder
1/8 teaspoon paprika
1/4 cup butter
2 teaspoons chicken bouillon powder
1/2 cup boiling water

Directions

1. In a small bowl. Beat the egg together with 1 tablespoon of the lemon juice. Set aside
2. In a shallow bowl or dish mix together the flour, garlic powder and paprika. Dip the chicken in the egg/lemon mixture, then the seasoned flour.
3. In a large skillet, melt butter/margarine and brown the coated chicken pieces.
4. Dissolve the bouillon in the boiling water, then add the remaining 2 table spoons of the lemon juice. Pour liquid into skillet. Cover and let simmer for 20 minutes, turning chicken pieces after 10 minutes, until chicken is tender. Garnish as desired and serve.