

## **Patty's Chicken French**

### Ingredients:

4 skinless, boneless chicken breasts  
Flour for dredging, kosher salt  
Freshly ground black pepper  
4 large eggs  
3 tbsp. water  
¼ cup extra virgin olive oil  
½ lemon, cut in rounds,  
½ cup dry white wine  
1 cup chicken broth  
Juice of ½ lemon  
2 tbsp. unsalted butter  
¼ cup chopped fresh Italian parsley

### Directions:

Place chicken on a cutting board in between 2 pieces of plastic wrap. With a mallet or a heavy pan, pound each to ¼ inch thickness. Set aside.

Put flour in a shallow dish, season with salt and pepper, and mix well. In another dish, beat eggs & water.

Heat oil in skillet over medium high heat.

Dip each breast first into flour and then into egg mix. Drain excess. Fry 2 minutes on each side, turning once. Remove, place chicken on a warm platter.

Toss lemon slices in the pan, cook 1-2 minutes, and add wine, broth and lemon juice. Simmer 5 minutes. Roll butter in a little flour and add to the pan to thicken sauce. Stir to dissolve. Reduce heat to medium low, add chicken back to the pan, place lemon slices on top. Simmer 2 minutes, season with salt and pepper. Garnish with parsley before serving.

Serve over Angel Hair Pasta or Rice.

Serves 4