

Sautéed Chicken cutlets with Lemon, Capers, and Grapes

- 1 lemon
- ½ cup flour
- 4 skinless chicken breasts, cut lengthwise
- 2 Tbl olive oil
- 1 large shallot, finely chopped
- ½ cup white wine
- ½ cup chicken broth
- 1 cup green seedless grapes, cut lengthwise
- 2 Tbl capers
- 1 Tbl butter
- 2 Tbl minced fresh parsley
- Salt
- Pepper

Cut the lemon in half crosswise. Cut one half of the lemon into thin slices. Set aside. Juice the other half. Set aside.

Place the flour in a flat plate. Dry cutlets, salt and pepper them. Dredge the cutlets in the flour, shake off excess, and set aside.

In a heavy skillet over medium heat, heat 2 tablespoons of olive oil until just starts smoking. Add cutlets to the pan, and cook undisturbed until bottom is slightly browned (about 2 ½ minutes). Then turn and cook other side until white. Transfer to a plate and cover to keep warm. Repeat with remaining cutlets. Add oil if necessary.

Reduce heat to medium, and oil to the pan if necessary. Cook shallot stirring constantly about 40 seconds. Add wine, broth, and increase heat to high. Scrape bottom of the pan with wooden spoon. Add lemon slices and accumulated chicken juices. Boil vigorously until consistency is slightly syrupy and the volume is reduced by half. Reduce heat to medium, add lemon juice, grapes, capers, ¾ tsp salt. Simmer until grapes are heated through, about 2 minutes. Off heat add butter and stir. Add salt and pepper to taste, add parsley. Spoon over cutlets and serve.