

From Your Neighbors' Kitchens



Chicken Francaise

Frank Schilero



This is a delicious chicken dish where the chicken is fried and then cooked in a lemon sauce that adds a little zip to poultry, and it does well paired with anything from a simple green salad to pasta or rice to boiled or sauteed vegetables.

Ingredients

- 2 Chicken Breasts
- 2 Garlic Cloves
- 2 oz Butter
- ½ cup dry white wine
- 2 cups chicken stock
- 2 eggs scrambled with salt and pepper
- ½ lemon squeezed
- ¼ cup all-purpose flour
- All purpose flour seasoned with salt and pepper for coating the chicken
- Olive Oil
- Parsley

Directions

1. Add oil and garlic to a deep-frying pan, flour the chicken then dip them in egg.
2. Add butter and fry chicken till golden brown on each side about 3 mins
3. Remove breasts and set aside
4. Add more butter, flour mix well, then add the wine, lemon juice and chicken stock bring to a boil
5. Lower flame and add chicken back to the pan cook for 10 mins turning the chicken after 5 mins.
6. Serve with some parsley