

Lemon-Sage Chicken Cutlets

Ingredients

2 Chicken Breasts
0 ds Salt
0 ds Ground Black Pepper
0 ds Garlic Powder
1/4 c Flour
2 Eggs
1 Lemon (juiced)
3 T Olive Oil
4 Sage Sprigs (leaves only)
1/2 c White Wine
3/4 c Chicken Broth
2 T Unsalted Butter

Instructions

- 1.Slice each chicken breast in half horizontally to make 2 thin cutlets. Sprinkle lightly with water, place between two sheets of plastic wrap and pound until 1/4 inch thick. Season with salt, pepper, and garlic powder on each side.
- 2.Pour flour into a shallow dish and season with salt. Lightly beat the eggs with the lemon juice in another shallow dish.
- 3.Heat the olive oil in a large skillet over medium heat. Dredge the cutlets in the flour, shaking off any excess; dip in the lemon-egg mixture, coating both sides. Add the cutlets to the skillet and cook until golden on the bottom, about 2 minutes. Add the sage leaves to the skillet, then turn the cutlets and cook until golden on the other side, about 2 more minutes.

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Transfer the cutlets and sage to a paper towel-lined plate.

4. Pour out any remaining oil from the skillet. Add the wine and chicken broth and cook over medium-high heat until reduced by half, about 5 minutes. Add the butter and swirl until melted.

5. Transfer the chicken to a platter. Top with the fried sage and drizzle with the pan sauce.