

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Bubbie's CHICKEN FRANCESE

Classic, Bright & Delicious!

Tender chicken cutlets in a light, lemony white wine sauce with a touch of butter. Simple ingredients, big flavor—just like Bubbbie used to make!

PREP TIME	COOK TIME	TOTAL TIME
15 min	25 min	40 min

INGREDIENTS

CHICKEN

- 4 boneless, skinless chicken breasts (pounded thin into cutlets)
- 1/2 tsp salt
- 1/2 tsp black peppeer
- 1/2 cup all-purpose flour
- 2 tbsp olive oil
- 2 tbsp unsalted butter

SAUCE

- 3 cloves garlic, minced
- 3/4 cup dry white wine (or chicken broth)
- 1 cup low-sodium chicken broth
- Juice of 2 lemons (about 1/4 cup)
- 2 tbsp capers, drained
- Salt and pepper to taste

OPTIONAL TOUCH

- 2 tbsp fresh parsley, chopped (for garnish)

INSTRUCTIONS

1. **Prepare Chicken:** Pound chicken breasts to about 1/2 inch thick. Season both sides with salt and pepper. Dredge in flour, shaking off excess.
2. **Cook Chicken:** Heat olive oil and 1 tbsp butter in a large skillet over medium-high heat. Cook chicken 2–3 minutes per side, until golden brown and cooked through. Remove to a plate and keep warm.
3. **Make the Sauce:** In the same skillet, add remaining butter and garlic. Sauté for 30 seconds until fragrant.
4. **Deglaze:** Pour in white wine and scrape up any browned bits from the pan. Let cook for 2–3 minutes until slightly reduced.
5. **Add Broth & Flavor:** Stir in chicken broth, lemon juice, and capers. Bring to a gentle simmer.
6. **Thicken Slightly:** Let the sauce simmer for 3–5 minutes, until slightly thickened.
7. **Return Chicken:** Add the chicken (and any juices) back to the skillet and spoon the sauce over the cutlets. Simmer for 2–3 minutes to heat through.
8. **Serve:** Garnish with fresh parsley (optional). Enjoy over pasta, rice, or with roasted vegetables.

BUBBIE'S TIPS

- Use thin cutlets for tender, juicy chicken.
- Fresh lemon juice makes all the difference!
- Don't overcook the chicken—keep it tender and golden.
- Capers add the classic tangy flavor.
- Make it your own! A sprinkle of fresh parsley at the end brightens the dish beautifully.

SERVING IDEAS

- Serve over pasta (linguine, spaghetti, or angel hair)
- Pair with mashed potatoes, rice, or roasted vegetables.
- Add a simple green salad and crusty Italian breed.

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SIMPLE INGREDIENTS | BOLD FLAVORS | EASY RECIPES | MADE WITH LOVE | FAMILY FAVORITE

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