

Yuzu Chicken Piccata

A fresh twist on a classic, this Yuzu Chicken Piccata pairs crispy, golden chicken with a bright citrus sauce infused with garlic, basil, and yuzu. Packed with high-quality protein and vibrant flavor, it's an easy weeknight meal that feels both comforting and a little bit special.

INGREDIENTS

4 boneless chicken breast, halved and pounded
1 lemon, juiced; for cleaning chicken
1 teaspoon salt, for cleaning chicken
salt + pepper, for seasoning chicken
1 1/2 cups tapioca flour, for coating chicken
1/4 cup vegetable oil, for pan frying chicken

SAUCE

2 tablespoons extra virgin olive oil
1 small yellow onion, thinly sliced
6 cloves garlic, thinly sliced
3/4 cup white cooking wine or water
1 cup vegetable broth
1/2 cup 100% yuzu juice
1 tablespoon soy sauce
1/2 cup basil leaves, whole

SERVES

6

TIME

35 MIN

SPECIAL EQUIPMENT

N/A

STORAGE

Store in airtight container in fridge for 2-3 days

STEP 1

Place the chicken breasts in a large bowl and toss with the lemon juice and salt. Rinse thoroughly under cold running water, then pat dry with paper towels.

STEP 2

Place the chicken between sheets of parchment paper or plastic wrap and pound to an even 1/2-inch thickness.

STEP 3

Season both sides of the chicken generously with salt and pepper. Place the tapioca flour in a shallow dish and lightly coat each piece of chicken, shaking off any excess.

STEP 4

Heat the vegetable oil in a large skillet over medium-high heat. Working in batches if necessary, add the chicken and cook for 3-4 minutes per side, or until golden brown. The chicken should be nicely browned on both sides but does not need to be fully cooked through at this stage.

STEP 5

To prepare the sauce, heat the olive oil in a separate pot or pan over medium heat. Add the onion and cook for 3-4 minutes, until softened. Add the garlic and cook for another minute, until fragrant. Pour in the white cooking wine and simmer for 2-3 minutes, allowing it to reduce slightly. Add the vegetable broth, yuzu juice, and soy sauce. Bring to a gentle simmer and cook for 3-5 minutes to allow the flavors to meld.

STEP 6

Return the browned chicken to the large sauté pan and pour the sauce over the chicken, reserving about 1/2 cup for finishing. Cover and simmer gently for 5-8 minutes, or until the chicken is cooked through and tender. Stir in the basil leaves during the last minute of cooking, just until wilted.

STEP 7

Transfer the chicken to a serving platter. Spoon the reserved sauce over the top and serve immediately.