

# Lemon Chicken

## For the Chicken

1 lb. Boneless Chicken Breast  
2 Cups All Purpose Flour  
4 Eggs  
1/3 Cup Water  
4 cups Panko Bread Crumbs  
1 tsp Salt  
1 Tbsp Black Pepper  
2 Tbsp Granulated Garlic  
2 Tbsp Granulated Onion  
1 Cup Olive Oil

1. Pound chicken until thin and even
2. Mix eggs and water
3. Season flour, bread crumbs and chicken breast
4. Dredge chicken in flour, then egg mixture, then panko bread crumbs
5. Cook until golden brown in olive oil
6. Finish in 400° oven until internal temperature is 160°

## For the Sauce

2 Tbsp Sliced Garlic  
2 Tbsp Chopped Shallots  
1 Tbsp Olive Oil  
1 Cup White Wine  
2 Cups Chicken Broth  
2 Lemons  
1/2 Cup Butter  
2 Tbsp Capers  
1/2 tsp Black Pepper  
1 Tsp Granulated Garlic  
1 Tbsp Parsley  
Wondra Flour as Needed

1. In a hot pan, sauté the garlic and shallots
2. Remove from heat and add white wine. Return to heat.
3. Add chicken broth, lemon juice, butter & seasonings
4. Sprinkle in Wondra flour a little at a time until desired thickness

**Full prep on video**

