



CHICKEN PICATTA

4 SERVINGS

INGREDIENTS

4 boneless, skinless chicken breast halves
salt and pepper to taste
flour for dredging
1/2 cup olive oil
1/2 cup butter
1 jar *TRENIPOTI PICATTA* sauce



Place chicken breasts between two pieces of plastic wrap and tenderize with meat mallet. Salt, pepper and flour breasts and saute in butter and oil until thoroughly cooked . Add *TRENIPOTI PICATTA* sauce and heat through.

Serve with risotto or pasta and salad for a gourmet meal.

Veal or pork cutlets can be prepared in the same way.