

# GRILLED CHICKEN PICCATA

INSPIRED BY CARMY FROM FX'S *THE BEAR*

BY COURTNEY STORER



## THE BEAR

CHEF'S EDIT EVENT

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# Ingredients

## FRESH CHICKEN BREAST FILLETS

- 1 Package Just Bare® Boneless Skinless Chicken Breasts (2)

## CHICKEN MARINADE

- 2 cloves garlic
- Zest of ½ lemon
- 1 tsp red chili flakes
- 1½ tsp fresh cracked pepper
- ½ cup olive oil
- 1 tbsp Kosher salt
- ¼ cup white balsamic vinegar

## PICCATA VINAIGRETTE

- 1 clove garlic, pressed
- 1½ tbsp capers, rinsed and chopped fine
- 1 tsp caper brine
- 1 tsp sugar
- ½ tsp salt
- ¼ tsp black pepper
- ½ cup olive oil
- 1 tbsp chopped parsley
- Zest of ½ lemon

# Instructions

- Place the garlic, lemon zest, chili flakes, salt, oil, and white balsamic vinegar in a bowl and mix with a fork.
- Butterfly the chicken breast and pound thin to a quarter inch thickness using a meat tenderizer.
- Place the four pieces of chicken breast into a large Ziplock® bag and massage the marinade evenly, then place in the fridge for 2-6 hours.
- Remove the chicken from marinade and pat off the thick marinade excess.
- Preheat grill to high, about 400°F degrees.
- Char the chicken on each side for about 3-4 minutes. Cook chicken to internal temp of 165°F degrees.
- After grilling, rest the chicken for 3-4 minutes before slicing.
- Make the vinaigrette by combining garlic, capers, caper brine, sugar, salt, black pepper, olive oil, chopped parsley, and lemon zest.
- Spoon vinaigrette over chicken when plating.