



Chicken Piccata Skewers

Enjoy with our Picpoul blanc

Ingredients:

Sauce

- 2 tbs olive oil
- 1 tbs all-purpose flour
- 1/4 cup LVD Picpoul blanc wine
- 1/2 cup low-sodium chicken broth
- 1/4 tsp kosher salt
- 1/2 tsp lemon zest (one lemon)
- 2 tbs capers, drained
- 2 tbs fresh Italian Parsley, chopped
- 1 tbs unsalted butter

Chicken

- 1 pound boneless, skinless chicken breasts, sliced into 1/3 inch thick strips
- 1 tsp kosher salt
- 1 tbs olive oil
- 1 lemon, halved
- Approximately 15 bamboo skewers soaked in water.



Preparation:

For the Sauce:

1. Warm a small saucepan over medium heat. Add the olive oil and whisk in the flour until smooth. Cook for 1 minute.
2. Whisk in the wine, chicken broth and salt. Bring to a simmer, whisking constantly, until smooth. Reduce heat to maintain a gentle simmer and cook for 5 minutes to thicken.
3. Stir in lemon zest, capers, and parsley. Return to a simmer and whisk in the butter until smooth. Keep warm.

For the Chicken:

1. Thread each chicken strip onto a bamboo skewer. Sprinkle the chicken with salt and a drizzle of olive oil.
2. Place on a medium-hot grill and cook for approximately 2 minutes, flip and cook an additional 2 minutes. Remove to a platter.
3. Grill the lemon, cut side down, alongside the chicken until charred, approximately 3 minutes.

To Serve:

1. Squeeze the lemon over the chicken skewers and plate with the piccata sauce on the side for drizzling.