

CHICKEN PICCATA

INGREDIENTS

- 3 boneless, skinless chicken breasts
- 1/4 cup all-purpose flour
- 1/4-1/3 cup extra-virgin olive oil (as needed)
- 6 Tbsp. cold unsalted butter, cut into pieces
- 3/4 cup dry white wine
- 1 cup low-sodium chicken broth
- 3 fresh lemons – 1 zested and juiced, 2 cut into wedges for garnish
- 3.5 oz (about 1/2 cup) capers, rinsed
- Salt and freshly ground black pepper, to taste

INSTRUCTIONS

1. Butterfly each chicken breast horizontally to create two thin cutlets (you will have 6 pieces). Place between plastic wrap and pound to 1/4-inch thickness. Season generously with salt and pepper.
2. Place flour in a shallow bowl. Dredge chicken lightly, shaking off excess.
3. Heat 2-3 tablespoons oil in a large skillet over medium-high heat. Cook chicken in batches (3 pieces at a time), about 2 minutes per side, until golden brown. Transfer to a plate and repeat with remaining oil as needed.
4. In the same skillet, add wine, broth, lemon juice, and lemon zest. Bring to a boil, then reduce to medium-high and simmer until reduced by about one-quarter, about 5 minutes.
5. Reduce heat to low. Whisk in butter one piece at a time until sauce is smooth and emulsified. If sauce begins to break, whisk in 1 tablespoon cold water.
6. Return chicken and capers to skillet. Simmer gently for 2-3 minutes until heated through.
7. Serve immediately with lemon wedges.



RED PEPPER ORZO (PASTA STYLE)

INGREDIENTS

- 1½ cups orzo
- 4 quarts water
- 1 Tbsp kosher salt (for pasta water)
- 2 Tbsp olive oil, divided
- 1 Tbsp unsalted butter
- 1 shallot, minced
- 2 cloves garlic, minced
- 1 large roasted red bell pepper, peeled and seeded
- ¼ cup fresh basil leaves
- 1 tsp crushed red pepper flakes
- ⅛ tsp freshly ground black pepper
- Juice of 1 lemon (about 1-2 Tbsp)
- Salt, to taste
- ¼ cup grated Parmesan

INSTRUCTIONS

1. Cook the Orzo
2. Bring 4 quarts of water to a rolling boil. Add 1 Tbsp kosher salt.
3. Add orzo and cook 8-9 minutes until al dente.
4. Reserve ¼ cup pasta water, then drain.
5. Prepare the Sauce Base
6. While pasta cooks, heat 1 Tbsp olive oil and butter in a large sauté pan over medium heat.
7. Add shallot and cook 2 minutes until softened.
8. Add garlic and cook 30 seconds until fragrant (do not brown).
9. Blend the Red Pepper Mixture
10. In a food processor, combine: Roasted red pepper, Basil, Crushed red pepper flakes, Black pepper, Lemon juice, Remaining 1 Tbsp olive oil
11. Blend until smooth.
12. Combine
13. Add drained orzo to the sauté pan.
14. Stir in the red pepper mixture.
15. If needed, add a splash of reserved pasta water to loosen and create a silky coating.
16. Adjust & Finish
17. Season with salt to taste.
18. Optional: stir in Parmesan for richness.
19. Serve warm.



LEMON-THYME COOLER

INGREDIENTS

- 1 oz fresh lemon juice
- ½ oz thyme simple syrup*
- 3 oz tonic water (or club soda for less bitterness)
- 1 lemon wheel, for garnish

INSTRUCTIONS

1. In a glass, add lemon juice and thyme syrup.
2. Fill with ice, top with tonic or club soda.
3. Stir gently and garnish with a sprig of thyme and lemon wheel.

Thyme Simple Syrup:

1. Heat ½ cup sugar + ½ cup water + 3 sprigs fresh thyme.
2. Simmer 5 minutes, cool, strain, refrigerate.

