



## RECIPE | TOMATOES

# ROASTED TOMATO CHICKEN PICCATA



40 min

15 min  
PREP.

25 min  
COOKING



4



easy



## INGREDIENTS

### For the roasted tomatoes and lemons:

14 oz Pure Flavor® Organic Luna® Sweets Cocktail Tomatoes  
1 lemon, thinly sliced  
1 tbsp olive oil  
Salt & pepper, to taste

### For the chicken piccata:

2 boneless skinless chicken breasts, pounded thin  
¾ cup low sodium chicken stock  
½ cup dry white wine  
¼ cup flour

¼ cup Parmesan cheese, grated  
¼ cup parsley, roughly chopped  
1 lemon, juiced  
3 cloves garlic, minced  
3 tbsp olive oil  
3 tbsp capers  
3 tbsp butter  
½ tsp honey  
Salt & pepper, to taste



## DIRECTIONS

### For the roasted tomatoes:

Preheat oven to 425°F. Place tomatoes and lemon slices on a baking sheet in a single layer then drizzle with olive oil and season with salt and pepper. Roast for 15 minutes and set aside.

### For the chicken piccata:

- 1 Combine flour and cheese; pour onto a plate. Dredge chicken in the flour mixture and set aside.
- 2 Preheat a pan on medium heat and add oil. Add chicken in a single layer. Cook in batches if necessary. Cook until golden brown. Remove and transfer to a plate. Cover with foil to keep warm.
- 3 Reduce heat to medium and add garlic. Cook for 30 seconds then add lemon juice, stock, honey, and wine. Bring to simmer, scraping up any brown bits from the pan. Cook until reduced. Season with salt and pepper.
- 4 Stir in the butter until melted. The sauce should be slightly thick and glossy. Slide the chicken back into the pan and coat with the sauce. Sprinkle parsley and capers over chicken and serve with the roasted tomatoes and lemons.

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