

Citrus Pepper Chicken with Artichokes and Capers over Tomato Pasta

Yields: 4 Level: Easy



Ingredients

- 1/2 tsp Bourbon Barrel Smoked Salt
- 1 tsp Bourbon Barrel Citrus Pepper
- All-Purpose Flour
- 4 Springer Mountain Chicken Cutlets
- 2 Tbsp Leaning Ladder Lemon olive oil
- 3/4 cup Chicken Broth
- Jar of Leaning Ladder Italian Imported Grilled Artichoke Hearts
- 2 Tbsp Capers (Suggestion on package instructions: Soak capers in cold water for at least 1 hour prior to use, drain well before using, if you do not have the time to soak, a good rinse and drain will do the trick)
- 1 Tbsp Butter
- Pasta, cooked to package recommendation
- ¼ cup Parsley Leaves, chopped
- ¼ cup Parmesan cheese
- Lemon Wedges, for garnish

Method

Set a medium pot of water to boil.

Soak Capers.

Place flour in a shallow dish, or plastic bag, add smoked salt and citrus pepper. Dredge (coat) cutlets in flour, shaking off excess. In a medium skillet, heat 1 tablespoon lemon oil over medium-high. Lay chicken in skillet, cooking until light golden brown on one side and edges look opaque and cooked, about 3 minutes. Flip, adding remaining oil as needed and cook for 1 to 2 minutes more. Do not overcook. Transfer chicken to a plate, and set aside.

Add broth to skillet and bring to a boil, use a 'wooden' spoon to get the brown bits off the skillet (this is known as deglazing). Cook until reduced slightly. Add artichokes, capers and butter, stir, then add the reserved cooked chicken cutlets. Gently stir to combine and bring just to a light simmer. Remove skillet from heat. Keep warm.

Add pasta to boiling water. Cook until al dente as instructed on package (5 minutes). Drain. Divide pasta between plates. Lay two chicken cutlets and sauce over pasta. Top with chopped parsley and Parmesan cheese. Garnish with a lemon wedge and side of broccoli.

Sautéed Broccoli

Yields: 4 Level: Easy



Ingredients

- 2 tablespoons Leaning Ladder Lemon Olive Oil
- 1-2 cloves Garlic, roughly chopped
- 1 bunch Broccoli, trimmed and cut into bite-size pieces
- 1/4 cup Chicken Broth
- Pinch of Salt
- Pinch of Black Pepper or Bourbon Barrel Citrus Pepper
- Pinch Red Pepper Flakes (optional)

Method

Heat the olive oil, garlic, and pepper flakes (optional) in a large skillet of medium heat until fragrant and garlic begins to brown, about 30 seconds. Stir in broccoli and cook until the broccoli is bright green, about 3 minutes. Add the chicken broth and season with salt and pepper and cook until just tender, about 3 to 5 minutes. Serve on side of Citrus Pepper Chicken.