

Chicken Piccata Pasta
By Christian Reynoso
The New York Times/NYT Cooking

Ready in 40 minutes

Yield: 4 servings

Ingredients

Salt and black pepper

12 ounces bow tie (farfalle) or other short pasta

1¼ to 1½ pounds boneless, skinless chicken breasts or thighs

¼ cup all-purpose flour, plus more if necessary

6 tablespoons unsalted butter, divided

1 tablespoon extra-virgin olive oil

1 large shallot, chopped

4 garlic cloves, chopped

1½ cups chicken stock

¼ cup lemon juice (from 1 to 2 lemons)

2 tablespoons drained capers

Roughly chopped parsley, for serving

Preparation

1. In a large pot of salted boiling water, cook pasta according to package instructions until al dente. Reserve ½ cup cooking water, then drain pasta.
2. Meanwhile, cut the chicken into ½-inch chunks and place in a bowl. Season with salt and pepper, then toss with the flour to coat, adding more flour if needed. (If pieces stick together, they can be separated while cooking.)
3. In a large skillet, heat 2 tablespoons butter and the olive oil over high. Once the butter is melted and bubbling, add the chicken, working in batches if necessary to avoid crowding and promote browning. Cook, stirring occasionally to help break apart any pieces that are stuck together, until cooked through with some golden spots and edges, using tongs or a slotted spoon to transfer cooked pieces to a plate as they finish.
4. Reduce heat to medium-high. Add the shallot and garlic and cook, stirring occasionally, until softened and fragrant, 1 to 2 minutes. Add the stock and simmer until reduced by half, 3 to 5 minutes. Adjust the heat to low and stir in the remaining 4 tablespoons butter, the lemon juice and the capers.
5. Season the sauce with salt and pepper to taste, and then return the chicken to the skillet. Add the pasta and toss very well to coat (if more sauce is desired, stir in small splashes of the reserved pasta water), then take the skillet off the heat. Serve topped with the parsley and more black pepper to taste.