



Simple Skillet Lemon Chicken with Fried Capers



This recipe calls for:

Butter Parmesan Sauce (hidden 5/23/22)

Prep time

15 MINUTES

Cook time

25 MINUTES

Servings

4

Ingredients

- 1 tablespoon olive oil
- 2 lemons, divided
- 6 large skin-on bone-in chicken thighs - (about 2-3/4 pounds)
- 1/2 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 2 shallots, finely chopped
- 2 tablespoons capers, drained, patted dry
- 1 cup chicken broth
- 1 jar (16.2 ounce) RAGÚ® Butter Parmesan Sauce
- 1/4 cup chopped fresh Italian parsley

Instructions

1. Heat oil in large skillet on medium heat until simmering. Cut 1 lemon into ¼-inch-thick slices; add to skillet. Cook, undisturbed, 2-3 minutes or until edges begin to brown. Remove from skillet.
 2. Season chicken with salt and pepper; add to skillet, skin-side down. Cook 12-15 minutes or until done (165°F), turning halfway. Transfer to clean plate; cover to keep warm. Add shallots and capers to skillet; cook 2-3 minutes or until capers open, stirring occasionally. Stir in broth, juice of remaining lemon and sauce.
 3. Return chicken and any juices to skillet. Cook until heated through. Top with reserved lemon slices and parsley before serving.
- Tips: To complete the dish, serve with hot cooked pasta, quinoa or rice. Substitute 6 boneless skinless chicken breasts (about 2 pounds) for the chicken thighs. Prepare as directed, cooking chicken 10-12 minutes.