



Pork Cutlet Piccata

INGREDIENTS

4 Tbsp. olive oil; divided

$\frac{3}{4}$ tsp. kosher salt

$\frac{3}{4}$ cup chicken stock

$\frac{1}{4}$ cup capers, drained

Fresh flat-leaf parsley; chopped

6 boneless pork cutlets, pounded to 1/2-in. thick

$\frac{3}{4}$ tsp. black pepper

$\frac{1}{4}$ cup unsalted butter, cut into small pieces

2 Tbsp. fresh lemon juice (from 1 lemon)

DIRECTIONS

Heat 2 TBS of the oil in a large skillet over medium high. Season pounded pork evenly with salt and pepper. Add half of pork to skillet; cook until golden brown and cooked through, about 4 minutes per side. Set aside and keep warm. Repeat with remaining 2 TBS oil and pork; transfer pork to plate covered with foil. Add stock to skillet; bring to a simmer over medium heat, and cook until slightly reduced, about 5 minutes. Remove from heat, and add butter, swirling skillet vigorously until butter is melted. Stir in capers and lemon juice. Add warm cutlets back into the skillet. Spoon sauce over pork; let sit for 5 minutes. Sprinkle with parsley and serve immediately with lemon wedges. Makes 6 servings; 230 calories per serving.