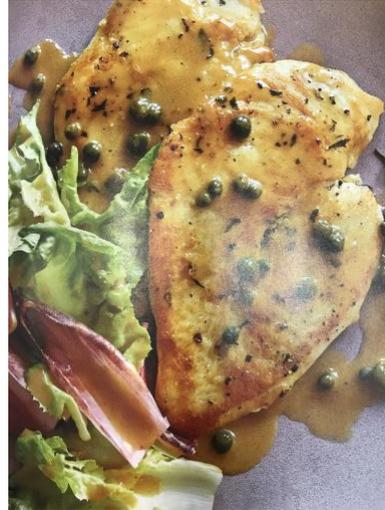


Paillards with Caper-Butter sauce

1 ½ pounds chicken cutlets
Kosher salt and freshly ground black pepper
2 teaspoons dried oregano
1 tablespoon extra-virgin olive oil
¼ cup red wine vinegar
2 tablespoons capers rinsed and patted dry
4 tablespoons (1/2 stick) cold unsalted butter, cut into small pieces
A chunk of Parmigiana-Reggiano cheese for serving (optional)



Photograph from magazine

1. Season the chicken generously all over with salt, pepper, and the oregano, pressing the herbs on, if necessary, to help them adhere
2. Heat 1 tablespoon of the oil in a large skillet over medium-high heat. Cook the chicken in batches, adding more oil if needed, until golden and cooked through, 2 to 3 minutes per sides. Transfer the cooked pieces to individual plates or a large platter as you go. Reserve the pan juices in the skillet.
3. Add the vinegar to the skillet with the pan juices and bring to a simmer over medium heat. Add the capers, then add the cold butter, a few pieces at a time, whisking constantly. Remove the skillet from the heat and pour the warm pan sauce over the chicken. Shaver parm over the top, if desired, and serve.