



TABLE & TWINE



CHICKEN
PICCATA

Chicken



Contains Gluten
and dairy

Angel Hair
Pasta



Contains Gluten

Cheese and
herb mix



Contains Dairy

Lemon Caper
Sauce



Contains Dairy

Roasted Garlic
Butter Sauce



Contains Dairy

STEP 1

Preheat oven to 425°F [400°F for convection oven]. Unwrap brown parchment paper and lay flat on a baking sheet. Remove chicken from plastic and place on parchment paper. Place in hot oven for 10-15 minutes.

STEP 2

While the chicken is roasting, heat a sauté pan over medium heat and add roasted garlic butter sauce to pan. Heat until simmering, then add angel hair pasta. Toss often to coat pasta. Once the sauce returns to a simmer and the pasta is hot, remove from heat and stir in cheese, parsley, and red pepper mix.

STEP 3

Microwave lemon caper sauce for 1 minute.

STEP 4

To plate your meal, serve angel hair pasta next to chicken breast and top with lemon caper sauce.