



Texture Modified  
Version  
Instructions Below

# LEMON BUTTER CHICKEN (Chicken Piccata)

by Chef David Cocker

## USING: REUVEN FULLY COOKED LOW SODIUM GRILL MARKED CHICKEN BREAST 90G

Prep & Cook Time: 50 minutes

Servings: 50

### INGREDIENTS

50 pcs (4.5 Kg) Fully Cooked Low Sodium Grill  
Marked Chicken Breast – 90g (Reuven Code 10827)

50 x ½ cup (#8) Steamed Rice

50 x ½ cup (#8) Green Beans, Steamed

### Sauce

3 cups (750 ml) White Sauce, Bechamel, Low Sodium

2.5 cups (500 ml) Vegetable Broth, Low Sodium

1 cup (230g) Margarine

1 cup (250 ml) Lemon Juice

¼ cup (60 ml) Parsley, finely chopped

½ cup (90 g) Capers - Optional

### PREPARATION

1. Begin by preparing the sauce.
2. Follow the package instructions to create the béchamel in a saucepan.
3. Whisk in the vegetable broth and lemon juice, bringing the mixture to a simmer.
4. Add the margarine and continue whisking until fully incorporated.
5. Pour the sauce over the Fully Cooked Low Sodium Grill Marked Chicken Breast – 90g in a hotel pan and cover.
6. Place in a preheated 350°F oven for 18 minutes.
7. Once out of the oven, garnish with parsley and capers if desired.
8. Serve the breasts with the sauce alongside steamed rice and green beans.

### "Looking for Texture Modified?"

After step 5 place the sauced chicken breast into a food processor and blend until it reaches a smooth consistency. Divide the mixture into portions (#12 for Lunch / #10 for Dinner) on each plate and serve alongside your preferred texture-modified sides.

Cover and heat dish to recommend internal temperature.