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Pollo all'Arancia (Italian Orange Chicken)

INGREDIENTS

- 8 thin-sliced chicken cutlets
- 2 large oranges (preferably organic)
- Flour as needed for coating meat
- 5 TBSP olive oil
- 3 Oz white wine
- Garlic powder, salt and pepper to taste

DIRECTIONS

- Coat cutlets with flour on all sides.
- Set aside.
- Remove zest from one orange and set aside.
- Cut and juice both oranges.
- Remove any seeds, if needed.
- Pour oil in a large sauté pan and place over medium-hot flame.
- When oil is warm, add each cutlet side-by-side carefully in pan.
- Season with garlic powder, salt and pepper to taste.
- Sauté each side for a couple minutes or until golden.
- Add white wine and allow alcohol to evaporate.
- Next, add all of the orange juice evenly over cutlets.
- Cover and bring to a slow simmer on low heat.
- Simmer for about 10-15 minutes or until orange juice forms a creamy sauce.
- Generously sprinkle orange zest over chicken before serving.
- Serve hot.
- Makes 4 servings.



NONNA'S TIPS

- Using a large sauté pan is recommended because chicken cutlets should be side-by-side, not on top of each other for best results.
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- If you can't find thin-sliced chicken breast cutlets, buy regular ones and pound them until thin.