

## Ingredients/Tools - Chicken Francaise and Lemon Risotto -

1 lb. chicken cutlets  
1 egg, beaten  
flour  
1/2 stick butter  
2 cloves garlic, chopped fine  
fresh parsley (about 1/4 cup) or dried parsley (about 1 Tbsp.)  
1/2 can chicken broth (2 cups)  
Fresh lemon juice to taste

Meat mallet  
Fry pan  
Measuring cups/spoons  
Fork  
Garlic press (if you have one)  
Lemon juicer (if you have one)  
Small bowl  
Whisk  
Cutting board  
2 medium bowls

6 cups canned low-salt chicken broth  
3 1/2 tablespoons butter  
1 1/2 tablespoons olive oil  
2 large shallots, chopped  
2 cups arborio rice or medium-grain white rice  
1/4 cup white wine  
1 cup Parmesan cheese (about 3 ounces)  
2 tablespoons chopped fresh parsley  
2 tablespoons fresh lemon juice  
4 teaspoons grated lemon peel

Wooden spoon  
Sharp knife  
Lemon zester or box grater  
Large pot  
Medium pot