Chicken Saltimbocca



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Recipe by: Laura Vitale

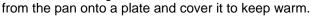
Serves 4

Prep Time: minutes Cook Time: minutes

Ingredients

- __4 Boneless Skinless Chicken Breast Halves, pounded thinly
- __2 Tbsp of Olive Oil
- __2 Tbsp of Unsalted Butter
- _12 Sage Leaves
- 4 Thin Slices of Prosciutto
- ___½ cup of White Wine
- __1 cup of Chicken Stock
- __Salt and Pepper to taste

- 1) Season the chicken breast on both sides with salt and pepper, place 3 sage leaves on each chicken breast and lay 1 piece of prosciutto on top. Press the prosciutto to kind of stick it to the chicken and set aside.
- 2) In a large non stick skillet over medium high heat, preheat the olive oil. Add the chicken breast to the hot oil prosciutto side down and let it cook for about 3 to 4 minutes on each side or until golden brown and cooked through. Remove the chicken





- 3) Add the wine to the pan and let it reduce by half. Add the chicken stock and let that reduce by half as well, about 3 minutes.
- 4) Season with salt and pepper to taste and add the butter, cook for about 1 minute longer.
- 5) Drizzle the sauce over the cooked chicken breast and enjoy!