



Chicken Saltimbocca

Jacob · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

8

Description

Chicken saltimbocca is quick easy and so delicious Saltimbocca is a traditional Italian dish made with veal but I prefer to use chicken cutlets Once you taste the mouthwatering combination of chicken sage and prosciutto in a buttery sauce youll know why Italians love it so much

Ingredients

— - 8 (6 ounce) chicken cutlets - 1 teaspoon salt - ½ teaspoon black pepper - 16 large fresh sage leaves - 16 thin slices prosciutto - 3 tablespoons olive oil - 1 cup dry white wine - 1 cup low-sodium chicken broth - ½ stick butter

Instructions

1. If cutlets are thick
2. lay them between 2 sheets of wax paper and pound to 1/2-inch thickness using the flat side of a meat mallet or the bottom of a small
3. heavy skillet. Season with salt and pepper. Place 2 large sage leaves on top of each cutlet
4. then wrap 2 slices prosciutto crosswise around each cutlet
5. holding sage in place. Heat 1 1/2 tablespoons olive oil in a large skillet over medium heat. Add 4 cutlets and cook until no longer pink in the center and the juices run clear
6. about 2 minutes per side. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Transfer to a platter; tent with foil to keep warm. Repeat with remaining 1 1/2 tablespoons olive oil and remaining 4 cutlets. Pour wine into the same skillet; simmer
7. scraping up any browned bits with a wooden spoon
8. about 1 minute. Pour in broth and simmer until slightly reduced
9. 4 to 5 minutes. Remove from heat; add butter and swirl the skillet until butter has melted and sauce is creamy. Spoon 2 tablespoons sauce over each cutlet to serve.