

Chicken Saltimbocca

- 4 ea Chicken Breasts
- 4 ea Thinly Sliced Prosciutto Pieces
- 4 ea Sage Leaves
- 3 Tbs Olive Oil
- 3 Tbs White Wine
- ½ c Chicken Stock
- 3 Tbs Butter
- to taste Kosher Salt



1. Pin the prosciutto and sage to the chicken with a large wooden toothpick.
2. Heat the olive oil in a heavy skillet and sauté the chicken with the prosciutto side down until prosciutto is crispy.
3. Flip and sauté until golden.
4. Remove chicken from the pan and add the wine to the pan.
5. Bring to a boil and add the stock.
6. Bring to a boil then reduce heat to a simmer.
7. Simmer until the liquid has reduced by $\frac{3}{4}$'s then whisk in the butter.
8. Return the chicken with accumulated juices and simmer until chicken is done.

This dish is meant to be made with veal but I like chicken better. If you were to use veal you would use veal stock in place of the chicken stock. The full name of this dish is Saltimbocca alla romana which when translated is “jump into the mouth”. This dish comes from the Latium region of Italy. In this region, the people prefer simple dishes with lots of flavor. This dish hits those criteria.

Be creative, have fun and enjoy!!!