

PROSCIUTTO-WRAPPED CHICKEN WITH SAGE

Ingredients:

6 boneless skinless chicken breasts, cut in two
12 slices Prosciutto
3-4 tbsp olive oil
Fresh sage
3 lemons
12 tbsp butter

Directions:

Adjust oven rack to middle upper position and heat oven to 400°.
Place sage leaves on both sides of a half breast and wrap breast in a slice of prosciutto, pressing prosciutto tightly around chicken.
Repeat with remaining chicken.

Using two non stick skillets heat oil over medium high heat till just smoking.
Lightly brown chicken on both sides about 3-4 minutes on each side.
Remove chicken from skillets and place chicken on a baking sheet.
May be prepared ahead to this point.

Bake chicken 10-12 minutes till internal temperature reaches 160 degrees.
Remove from oven and keep warm.

While chicken is baking squeeze juice from lemons and combine with 3-4 tbsp chopped sage.

In one of skillets used to cook chicken melt butter over medium high heat swirling occasionally till butter is browned and has a nutty aroma.
Off heat add sage and lemon juice to butter and let it sit until fragrant, about 1 minute.

Serve chicken with sage sauce drizzled on top.

Special Equipment:

Non-stick skillets
Thermometer