

Stuffed Chicken Sal timbocca, Wrapped in Prosciutto Lemon-Sage Sauce

Chicken:

Ingredients:

10 skinless, boneless chicken breasts
40 large fresh sage leaves
Italian Seasoning
20 thin Prosciutto slices
16 oz. grated Mozzarella

2 T butter
2 T olive oil

½ C white wine
2 T flour
½ C chicken broth
2 T fresh lemon juice
10 sage leaves, julienned

Preparation:

1 With a sharp knife, cut a pocket into the chicken breast so it can be butterflied. Salt and pepper the open chicken breast and sprinkle some of the Italian seasoning on. Cover one side with a Prosciutto slice, 2 sage leaves and some of the cheese. Fold over and secure the seams with wooden toothpicks.

Season the breast from the outside and place 2 sage leaves and a Prosciutto slice atop of the breast. Secure crosswise with a string.

2 Melt butter with oil in large skillet over medium heat. Add breasts (in batches), prosciutto-side down and cook 4 min. Turn over and cook another 3 min, until the cheese oozes out.

Transfer to platter, remove the string, cover and keep warm.

3 Whisk wine with the flour in small bowl. Add broth, juice and the sage strips to the same skillet, bring to a boil. Add wine mixture, whisk until slightly thickened, season with salt and pepper.