

## Chicken Saltimbocca

(12 servings)



### Ingredients:

6 skinless, boneless Chicken Breasts, halved horizontally  
24 large fresh Sage leaves  
24 thin Prosciutto slices (about 3 oz)  
2 cups All Purpose Flour  
4 tbsp Butter  
6 tbsp Olive oil  
12 tbsp dry white Wine  
3 cup low-salt Chicken broth  
12 tbsp fresh Lemon juice

### Directions:

Place chicken between 2 sheets of plastic wrap on work surface.  
Using mallet, pound chicken to  $\frac{1}{3}$ " thickness.  
Sprinkle chicken with salt and pepper.  
Place 2 sage leaves atop each chicken breast half.  
Top each chicken breast with 2 prosciutto slices, pressing to adhere.  
Spread  $\frac{1}{2}$  cup flour on plate.  
Turn chicken in flour to lightly coat both sides.

Melt butter with oil in large nonstick skillet over medium-high heat.  
Add chicken, prosciutto side down; cook 4 minutes.  
Turn chicken over and cook just until cooked through, about 3 minutes.  
Transfer to platter and cover to keep warm; reserve skillet.

Whisk wine with remaining 2 tsp flour in small bowl.  
Add broth and lemon juice to same skillet; bring to boil.  
Add wine mixture; whisk until sauce thickens slightly, about 30 seconds.  
Season to taste with salt and pepper.  
Spoon sauce over chicken.

(Time ~ 40 min)