

Chicken Saltimbocca w. Creamy Sage Sauce & Homemade Pasta

(10 servings)



Ingredients:

All purpose Flour – ½ cup

Chicken Breasts, halved on the flat side – 6

Ground Black Pepper, Salt

Sage leaves, whole – 20 large

Sage leaves, minced – 2 tbsp

Prosciutto/Serrano – 10 thin slices

Olive Oil – 4 tbsp

Dry white Wine – ¼ cup

Fresh Lemon Juice – from 1 Lemon

Butter – 4 tbsp, chilled

Flat leaf Parsley, minced – 1 tbsp

Preparation:

Adjust oven rack to middle position and heat oven to 200 degrees.

Combine flour and 1 tsp pepper in shallow dish.

Pat halved chicken breast dry with paper towels.

Dredge in flour, shaking off any excess.

Lay cutlets flat and sprinkle evenly with minced sage.

Place 1 Prosciutto/Serrano slice on top of each cutlet, pressing lightly to adhere; set aside.

Heat 2 tbsp oil in 12" skillet over medium-high heat until beginning to shimmer.

Add sage leaves (if using) and cook until leaves begin to change color and are fragrant, about 15 to 20 seconds.

Using slotted spoon, remove sage to paper towel-lined plate; reserve.

Add half of cutlets to pan, prosciutto-side down, and cook until light golden brown, 2 to 3 minutes.

Flip (take care to not drop that prosciutto slice) and cook on other side until light golden brown, about 2 minutes more.

Transfer to wire rack set on rimmed baking sheet and keep warm in oven.

Repeat with remaining 2 tbsp oil and cutlets, then transfer to oven to keep warm while preparing sauce.

Pour off excess fat from skillet.

Stir in white wine, scraping up any browned bits, and simmer until reduced to about 1/3 cup, 5 to 7 minutes.

Stir in lemon juice.

Turn heat to low and whisk in butter, 1 tbsp at a time.

Off heat, stir in parsley and season with salt and pepper.

Remove chicken from oven and place on platter.

Decorate with the reserved sage leaves.

Spoon sauce over cutlets before serving.



Pasta

Ingredients:

All purpose Flour – 3 cups

Eggs – 4

Preparation:

Mix the flour and the eggs and knead the dough for about 15 minutes until it is an elastic, shiny ball of dough.

Cut the dough into 4 pieces and roll them through a pasta machine until it is almost paper-thin.

Cut into ¼" strips and let them dry in large, loose heaps for an hour or so.

Boil the noodles in a large pot of salted water until al-dente, 2–3 minutes.

Drain and serve immediately alongside the chicken.