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Chicken Saltimbocca

Ingredients

8 chicken cutlets
1 cup all-purpose flour
1 teaspoon salt
1 teaspoon coarse ground black pepper
16 fresh sage leaves (bigger are best)
8-12 thin slices prosciutto
1 tablespoon unsalted butter
2 tablespoon fresh lemon juice
2/3 cup white wine **sauvignon blanc or pinot grigio are best*
2 cups chicken broth
*small bowl of water

Preparation

Preheat oven to 400 degrees.
Mix flour, salt and pepper in a medium bowl.
Heat oil and butter in large skillet.

Using a board or large plate
Sprinkle about 1/2 cup of flour mix on board; lay 2 cutlets on flour.
Top cutlets with slice of prosciutto.
Dip 2 sage leaves in water and press onto prosciutto.
Sprinkle cutlet with additional flour pat gently.
Gentle place chicken sage-side down into oil. (3 cutlets-don't overcrowd pan)
Cook for 4 minutes or until golden (about 4 minutes). Turn **once**, cook for an additional 2 minutes.

Remove chicken from pan and lay in an ovenproof tray. After all the cutlets are cooked; pour oil into a heat-proof cup (reserve fond). Return fond to pan; deglaze with wine and lemon juice. Add broth and simmer for 5 minutes. Gently pour sauce over chicken. Don't submerge the chicken. Cover with aluminum foil. Return to oven and bake for 10 minutes.