

# **The Singing Chef - Andy LoRusso**

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## **Chicken Saltimbocca**

### **Preparation Time**

15 minutes

### **Serves**

4 servings

### **Ingredients**

4-6oz skinless boneless chicken, breast halves, butterflied, lightly pounded

8 large sage leaves

1/2 cup shaved parmesan cheese

4 thin slices prosciutto de parma

all purpose flour for dusting

2 tbs extra virgin olive oil

4 tbs unsalted butter

1/4 cup white wine

salt and black pepper

1 medium lemon, juiced

### **Preparation Instructions**

In a sauté pan add some olive oil. Heat on medium high. Butterfly the chicken breasts and pound them with meat mallet. Season with salt and pepper. Place two sage leaves on the center, along with some shaved parmesan cheese. Fold the breast over to make a sandwich pressing the two sides together. Wrap the breasts with a slice or two of the prosciutto ham until it is all covered. Lightly dredge the breasts in the flour. Place in the sauce pan and cook for about two minutes on each side. Add some white wine, lemon juice and some butter. Lower the heat and cook for about one minute more until both sides are some a slightly crispy. Place onto a plate and pour some of the pan sauce over each breast. Serve with garlic mashed potatoes and some rapini.