Chicken Saltimbocca

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 tbls extra virgin olive oil
4 tbls 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 leafs 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 place and pour some of the pan sauce over each breast. Serve with garlic mashed potatoes and some rapini.