

CHICKEN SALTIMBOCCA

Makes 8 servings

INGREDIENTS:

- 8 boneless skinless chicken breasts cutlets (cutlets are thin sliced boneless breast)
- Kosher salt and freshly-cracked black pepper
- 18 slices prosciutto
- Olive oil
- 3 tablespoons butter
- 2 clove garlic, pressed or minced
- fresh sage or parsley leaves
- 2 Tbsp water (or chicken broth or white wine)
- 2 tsp cornstarch
- juice of one lemon
- fresh lemon wedges for garnish
- (optional garnishes: chopped fresh chives, grated Parmesan cheese, and/or extra crushed red pepper flakes)

INSTRUCTIONS:

1. Place a sage or parsley leaf on each chicken breast. Wrap each chicken breast with 2-3 slices of prosciutto, so that the prosciutto covers most of the chicken.
2. Heat a large skillet. Add enough olive oil to just cover the bottom of the skillet.
3. When oil is hot (shimmering), gently add chicken breasts, prosciutto-side down. Do not crowd pan.
4. Cook on each side until done (about 2-3 minutes per side, depending on thickness). If there is too much chicken to cook in one batch, remove first batch to a platter and cover loosely with aluminum foil.
5. While the chicken is resting, add the butter to the sauté pan, along with the garlic, sage and crushed red pepper flakes. Sauté over medium-low for 6-8 minutes, or until the sage starts to get slightly crispy.
6. Mix the liquid (water, broth or wine) with cornstarch and lemon juice. Add to butter mixture. Stir until cornstarch is cooked and sauce has thickened. Adjust seasoning to taste.
7. Once the chicken and sauce are ready to go, spoon the sage-butter sauce evenly over the chicken breasts.

