

Chicken Saltimbocca

4 whole boneless,
skinless chicken breasts
¼ lb prosciutto (Italian ham)
40 leaves fresh sage
2 tablespoons butter
2 tablespoons olive oil
½ cup dry white wine
1-2 cups unbleached flour



Place chicken in plastic bag and pound to ¼ inch thick. Place a thin layer of prosciutto on each breast; scatter approx. 10 sage leaves over the top of the prosciutto. Roll up the breast jelly roll style securing with a toothpick. Dredge through flour to give the chicken a light coating on the outside. If the flour does not stick well, wet the outside of each roll with a little water, and then dredge through the flour. Melt the butter along with the olive oil in a frying pan; add chicken rolls and sauté until golden brown, turning to brown all sides. Add wine to pan, turn burner to low, cover skillet and simmer for 15 minutes. Remove the rolls to a serving plate – keep warm. Turn the burner up to high and boil the liquid hard for about 5 minutes to reduce. Spoon over chicken rolls and serve. Makes 4 servings