



## *Chicken Saltimbocca*

Yield: 12 Servings

### **Ingredients:**

6 boneless chicken breasts  
12 large fresh sage leaves  
24 thin Ham slices  
2 cups all purpose flour  
4 Tbsp butter  
4 Tbsp olive oil  
6 Tbsp dry white wine  
1 ½ cups low-salt chicken broth  
6 Tbsp fresh lemon juice

### **Preparation:**

1. Take each chicken breast and lb with a mallet between plastic wrap.
2. Place 1 sage leaf, 2 slices of ham on chicken breast and fold closed.
3. Dust chicken in flour.
4. Heat butter and olive oil in a pan and sauté chicken breasts until well browned, remove.
5. Once all 12 chicken breasts are sautéed, add wine, chicken broth and lemon juice to sauté pan and simmer for 5 minutes.
6. Add chicken back to pan and cook in a 350 degree oven for 8 minutes until chicken is fully cooked.

