

# Chicken Saltimbocca

*I love this recipe from Cuisine at Home. A typical wine pairing for Chicken Saltimbocca is Pinot Grigio but I like to serve it with South African Chenin Blanc (just because I pretty much look for any excuse to drink South African Chenin Blanc!)*

Serves 4

40 minutes to prepare

8 oz. spinach tagliatelle

4 boneless, skinless chicken breasts (5 to 6 oz. each)

1/2 lb. thin prosciutto slices

Fresh sage leaves

2 Tbsp. olive oil

4 Tbsp. unsalted butter, divided

1/3 cup chopped shallots

1/2 cup dry white wine

1 cup julienned roasted red pepper

1/2 cup low-sodium chicken broth

1 Tbsp. fresh lemon juice

1 Tbsp. capers

1 Tbsp. minced fresh sage

Salt and black pepper to taste

1. Preheat oven to 400°. Line a baking sheet with a rack.
2. Cook tagliatelle in a large pot of boiling salted water according to package directions; drain
3. Cut breasts in half horizontally. Pound each half with flat side of a meat mallet to even thickness.
4. Lay a slice of prosciutto on cutting board, top with a pounded cutlet, a second slice of prosciutto, and enough sage leaves to cover.



*Photo credit: Cuisine at Home*



5. Repeat layering with second cutlet. Starting at tapered end, roll up cutlets and secure with toothpicks.
6. Heat oil and 1 Tbsp. butter in a large sauté pan over medium-high until butter melts. Add chicken and cook, turning to brown all sides, 6–8 minutes total. Transfer chicken to prepared baking sheet and bake, 8–10 minutes to finish cooking. Let chicken rest 5 minutes before slicing each rolled cutlet in half.
7. Sauté shallots in same pan over medium-high until softened, 3 minutes; add wine and simmer until reduced by half, 3–4 minutes. Stir in roasted peppers, broth, lemon juice, and capers to heat through, about 2 minutes.
8. Off heat, stir in remaining 3 Tbsp. butter until it melts and sauce thickens. Add minced sage; season with salt and black pepper.
9. Toss tagliatelle with sauce; serve with chicken.

