



## INGREDIENTS

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- 6 boneless chicken thighs
- 6 slices of prosciutto
- 6 fresh sage leaves
- 1 cup of AP flour for dusting
- 1 TBSP of olive oil
- 1 TBSP of unsalted butter
- 1 cup of white wine
- ½ cup of sweet Marsala
- 1 chopped garlic clove
- 1 TBSP of chopped parsley
- 1 TBSP of butter



## CHICKEN SALTIMBOCCA

By Caterina Romano's Kitchen

### DIRECTIONS

1. Flatten the chicken thighs under a plastic cling film. Try to make it all the same thickness.
2. Press a piece of prosciutto onto each thigh, then place sage leaf on top. Pierce together with a toothpick to keep it attached.
3. Place the flour in a shallow bowl. Dip each chicken thigh in the flour, shake off the excess and place them on a tray.
4. Heat the oil and butter in a large frying pan over medium heat.
5. Add the chicken leaf down and cook for 2-3 minutes on each side until nicely browned. Cook in batched so as to not overcrowd the pan.
6. Transfer the cooked thighs to a plate and set aside.
7. Add the white wine and the Marsala to the pan. Reduce the sauce to 1/3 of the volume or until it thickens.
8. Add the garlic, parsley and butter and using a whisk, mix well over low heat.
9. Return the chicken with the juices to the pan.
10. Season to taste with salt & pepper. Baste the chicken with the pan juices and cook for 45 seconds.
11. Remove the toothpicks.
12. Place the chicken saltimbocca of a serving dish, top with the sauce and serve while hot.

**ENJOY THE CHICKEN SALTIMBOCCA**