



## CHICKEN SALTIMBOCCA

Serves 4

This dish is typical of the cuisine of the Lazio region and more precisely of the city of Rome. It has been exported all over Italy and sometimes its composition differs. Typically, it uses veal but also is done with pork and beef.

2 pounds boneless, skinless chicken breast cut into eight 4-ounce pieces  
Salt and freshly ground black pepper  
8 thin slices prosciutto  
8 leaves fresh sage leaves  
Extra virgin olive oil  
2 tablespoons butter  
3/4 cup dry white wine  
1 tablespoon drained capers (optional)

With a meat mallet, gently pound the chicken to flatten a bit. Salt and pepper both sides and place on a platter. Sprinkle with garlic and drops of olive oil. Massage in the seasonings to distribute.

Lay a thin slice of prosciutto and one sage leaf on top of each chicken scallop, securing the layers together with a wooden toothpick.

Heat a large skillet on the stove and add a splash of olive oil and one tablespoon butter. Once the butter is melted, place the chicken in the pan sage-side down and brown for a scant one minute. Be careful not to leave it too long or the prosciutto will harden.

Flip each piece over and brown for another minute or so to cook chicken through. Season to taste with salt and pepper.

Arrange the chicken in a baking dish large enough to fit them in one layer. Remove the toothpicks, top each with a thin slice of fontina and cover with foil to keep warm and melt the cheese.

Add the wine to the hot pan and stir to scrape up the brown bits stuck on the bottom. Bring it to a boil, then cook for two to three minutes or until the sauce is reduced and thickened.

Remove the pan from the heat, stir in remaining butter and capers if using and pour the sauce over and around the chicken.

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