

CHICKEN SALTIMBOCCA

Ingredients:

4 chicken breasts, pounded flat
1 clove garlic, diced
Salt and pepper
1/4 pound thinly sliced prosciutto
6 ounces fontina cheese, sliced or shredded
Several sprigs fresh sage
1/4 cup extra-virgin olive oil - EVOO
4 tablespoons butter
1 cup white wine, eyeball it
1/2 lemon, juiced

Directions:

Season chicken with salt and pepper.

Add 2 tablespoons EVOO and 1 tablespoon of butter and sauté garlic. Add chicken 2 to 3 minutes on the first side, turn 1 to 2 minutes on the second side.

Top with sage, prosciutto and cheese. Cover and let sit just long enough to melt cheese. Remove from pan.

Add wine to pan and scrape up pan drippings with wine and add lemon juice and remaining 2 tablespoons butter to the pan. Pour pan juices over chicken and serve.

Can be made with pork or veal as well.

