



# Chicken Saltimbocca

## INGREDIENTS

- 8 thin sliced chicken breast cutlets
- 8 slices honey ham, from deli
- 8 slices provolone, from deli
- Salt, pepper and garlic powder to taste
- 1/3 cup flour, for drenching
- 5 tbsps olive oil
- 2 Oz dry white wine
- 12 Oz bag frozen peas, steamed
- 8 Oz pack sliced mushrooms, lightly sautéed in olive oil and garlic
- 12 oz heavy cream
- Toothpicks

## DIRECTIONS

1. Place 1 tbsp olive oil in sauté pan over medium heat.
2. Add one clove of garlic.
3. When garlic is golden, add sliced mushrooms.
4. Sauté until wilted. Remove garlic clove and set aside.
5. Steam peas according to package directions.
6. Drain and set aside.
7. Place all chicken cutlets on parchment paper or any clean surface.
8. Sprinkle pepper and garlic powder to taste over entire surface. Do not add salt.
9. Place one slice of ham and one of provolone over each seasoned cutlet.
10. Carefully roll each cutlet. Secure with toothpicks.
11. Place flour on a plate. Gently drench saltimbocca (chicken rolls) in the flour, making sure all sides are lightly covered.
12. In a large shallow pan, place the remaining 4 tbsps olive oil over medium flame.
13. When oil is warm, add the saltimbocca, one by one.
14. Brown on all sides. Have a pot cover that fits the pan ready to use.
15. Add wine and cover immediately.
16. When most of the wine has evaporated, add the heavy cream.
17. Add peas and mushrooms. Stir well.
18. Add a little salt, cover and allow to come to a slow boil over low heat.

**Continue on p2**



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### DIRECTIONS (CONT.)

19. Make sure there is always enough liquid in the pan.
20. If you see it get dry, add some milk.
21. The liquid will turn into a light sauce.
22. Taste sauce to adjust seasonings.
23. Cook at slow boil for 30 to 40 minutes, depending on the size of your saltimbocca.
24. Remove toothpicks.
25. Serve saltimbocca hot and topped with a little sauce and vegetables.