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## CHICKEN SALTIMBOCCA

By Susie Iventosch



### CASA ORINDA CHICKEN SALTIMBOCCA

#### Ingredients

- 4 boneless, skinless chicken breasts (about 10-ounces each)
- 8 thin slices prosciutto
- 8 fresh sage leaves
- 1 cup white wine
- 2 cups chicken stock
- 3 ounces butter
- 1 cup flour
- 8 slices mozzarella cheese (I used fresh)
- Salt and pepper to taste\*
- \* I also added ½ teaspoon ground sage and ½ teaspoon poultry seasoning to the flour before coating the chicken breasts.

#### Directions

Slice chicken breasts in half horizontally and pound just a little bit  
Flour split chicken breasts and season with salt and pepper (and ground sage.)  
Melt 1½ ounces of the butter in a large heavy skillet. When butter foams, add chicken breasts, a few at a time, and sauté on each side for three minutes.  
Remove from pan and place in a baking pan or dish.

When all chicken breasts have been sautéed, remove any excess butter, add the white wine and deglaze skillet.  
Then add the chicken stock, bring to a boil and reduce to about half the volume. Add the remaining butter to the sauce and simmer for about 3 more minutes. On top of each chicken breast half, place a sage leaf, then a slice of prosciutto, and the cheese on the very top.  
Pour sauce around chicken breasts in baking dish and bake at 375 degrees for about 4 minutes, or until cheese is melted. Serve with your favorite pasta or starch and vegetable.  
Notes: I chopped the sage leaves and sprinkled on top of each chicken breast instead of using a whole leaf. I also omitted the remaining butter from the sauce, because I used more of it in the initial sautéing process, therefore didn't feel I needed to add the extra at the end!)

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