



# CHICKEN SALTIMBOCCA WITH GRILLED VEGETABLES

A lighter riff on the Roman classic. Tender chicken wrapped in prosciutto and fresh sage, pan-seared until golden and finished with a bright pan sauce. Served over charred broccoli, bitter radicchio, and blistered cherry tomatoes.

## INGREDIENTS

- ☐ 20 butterflied, lightly pounded Moutaire® Black Label Tenderloins
- ☐ 10 slices prosciutto
- ☐ 20 sprigs fresh thyme
- ☐ Salt to taste
- ☐ Pepper to taste
- ☐ 2 cups AP flour
- ☐ 10 tbsp small dice shallots
- ☐ 2 ½ cups white wine
- ☐ 20 tbsp cold, diced butter

## TO FINISH

- ☐ 60 pc blanched, grilled broccolini
- ☐ 10 leaves torn radicchio
- ☐ 50 halved cherry tomatoes
- ☐ 7 tbsp saba

## NOTES



## PREPARATION

Yield: 1 servings

1. For the chicken, season one side of each piece with salt, pepper, and thyme stripped from one sprig. Fold the chicken, pressing the seasoned side over onto itself, and wrap with a slice of prosciutto, securing with a toothpick if needed.
2. Dust the prosciutto side of the folded cutlet with flour and pan-roast, turning halfway through cooking, until the chicken is crispy and caramelized on the outside, and has achieved an internal temperature of 165 degrees.
3. Remove the chicken from the pan to rest, add the shallots, and deglaze with white wine until it has reduced by more than half and appears syrupy. Remove from heat and whisk in the butter to create a pan sauce.
4. To serve, toss together the broccolini, radicchio, and cherry tomatoes. Top with the chicken cutlets, spoon over the pan sauce, and drizzle with saba.



# GRILLED MOROCCAN CHICKEN WITH TABBOULEH

Boldly spiced chicken marinated in a fragrant blend of spices, grilled until charred and juicy. Paired with a bright, herb-forward tabbouleh and served atop harissa-yogurt.

## INGREDIENTS

- ☐ 20 Moutaire® Black Label Tenderloins

### MOROCCAN MARINADE

- ☐ 1 ½ cups vegetable oil
- ☐ ½ cup olive oil
- ☐ ¼ cup lemon juice
- ☐ 2 tbsp minced garlic
- ☐ 2 tbsp minced ginger
- ☐ 1 tbsp ground cumin
- ☐ 1 ½ tsp ground coriander
- ☐ 2 tsp paprika
- ☐ 1 tsp ground cinnamon
- ☐ 1 tsp turmeric
- ☐ ¼ cup chopped cilantro
- ☐ Salt as needed

### HARISSA YOGURT

- ☐ 2 cups plain Greek yogurt
- ☐ ½ cup harissa paste
- ☐ 1 tbsp salt

### TABBOULEH SALAD

- ☐ 1 qt cooked bulgur
- ☐ 1 ½ cups small dice cucumber
- ☐ 1 ½ cups quartered cherry tomatoes
- ☐ ¼ cup lemon juice
- ☐ ½ cup olive oil
- ☐ 1 ½ cups chopped parsley
- ☐ 1 cup torn mint
- ☐ 2 cups crumbled feta
- ☐ ½ cup thinly sliced onion
- ☐ 1 cup sunflower seeds



## PREPARATION

**Yield: 1 servings**

1. For the Moroccan Marinade, blend together all ingredients except salt. Marinate the chicken for 2-4 hours. Season with salt, to taste, and grill until an internal temperature of 165 degrees is achieved.
2. For the yogurt, whisk together the ingredients and reserve.
3. For the salad, gently toss together all the ingredients.
4. To serve, spoon ¼ cup of the yogurt onto a plate, top with 1 cup of tabbouleh, and 2 grilled chicken tenderloins.